

Churchill's



CHURCHILL'S ESTATES GRAFITE RED 2020

Founded in 1981 by winemaker Johnny Graham, who represents the 5TH generation of his family to make wine in the Douro Valley. Churchill's remains a family-owned independent producer. We produce wines using NATIVE GRAPE VARIETIES from the Douro region with the aim of expressing the unparalleled richness of this diverse and extreme terroir. The name Grafite acknowledges our WINEMAKERS' ARTISTIC SIGNATURE in these HAND-CRAFTED WINES.

JUICY-BERRIES-BALANCED

Grafite red is our elegant interpretation of a classic Douro red. It shows aromas of wild flowers and dark berries, with soft tannins and a hint of spice on the finish.

SOURCING

Produced from grapes grown on our estates located in the Cima Corgo and Douro Superior sub-regions of the Douro Valley.

TASTING NOTES

Colour: Black cherry core with a solid violet rim.

Nose: Aromas of black plums and ripe cherries.

Palate: Smooth and velvety on the palate with full flavours of dry spices and dark fruit together with fine grained tannins and a well integrated vein of acidity.

2020 YEAR

2020 can be considered hot and dry due to the temperature and precipitation values verified throughout the year. The high accumulated precipitation levels during spring, mostly in April (30% to 35% above when compared to the previous year) kept the vineyards with good water resources until veraison. However, the extreme heat in July (hotter and dryer month since 1931) and then in August (despite some rainfall around the 20th) contributed to a dehydration of the bunches and subsequent loss of weight and volume. Therefore, in the overall values of the region, the production is estimated to be 30-35% less when compared with 2019, mostly because of a smaller number of bunches (due to fertility issues) and dehydration of the bunches prior to harvest.

WINEMAKING NOTES

The areas of vineyard or "talhões" chosen depend on which grape varieties are most favoured by the climatic conditions of the year. The grapes are hand-picked into small boxes of approx. 20 kilos and brought to the winery where they undergo a careful selection process before being crushed. The vinification takes place in small stainless steel fermentation tanks. The grapes are fully destemmed and crushed. After 4 days of cold maceration the fermentation process follows under temperature-controlled conditions. The juice is gently pumped over the skins during fermentation which is long and even ensuring good aromatic and polyphenolic extraction.

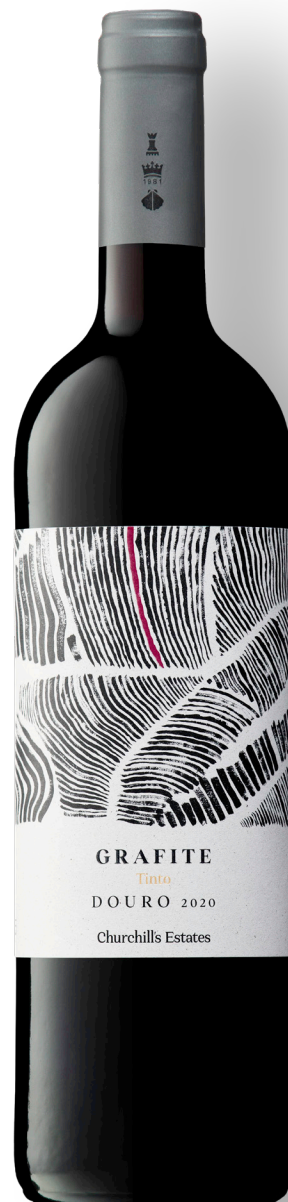
AGEING

About 30% of this wine is aged for 12 months in both new and used French oak casks; the remaining part is kept in stainless steel vats to maintain its fruity character combined with the oak complexity from the wines in casks. It is fined and lightly filtered before bottling.

SERVING

Serve at room temperature (16-18°C).

DRINKCHURCHILLS.COM



TECHNICAL INFORMATION

REGION

Douro.

PRODUCER

Churchill's.

WINEMAKING

John Graham and Ricardo Pinto Nunes.

GRAPE VARIETIES

Touriga Nacional, Touriga Franca and Tinta Roriz.

BOTTLE SIZES

Available in 75cl.

BOTTLE WEIGHT

420g (75cl)

ALCOHOL

13.5 %

RESIDUAL SUGAR

< 3 g/l

QUALITY

We practice sustainable agricultural methods certified by the SATIVA institute.