

<http://www.churchills-port.com/wine/reserve-port/>



## Reserve Port

### ABOUT

Reserve Port is a house blend of premium wines produced from the same top grade "A" vineyards from which Churchill's vintage ports are sourced. Reserve Port retains the structure and fresh fruit of a young vintage but has been softened by its age in wood and filtration prior to bottling.

A delicious Port served on its own but also excellent with fruit or chocolate desserts and soft cheeses.

Reserve Port has a bright, full ruby colour with violet tones. On the nose, very distinctive with fresh blueberries and hints of eucalyptus and gum cistus; a very vibrant young Port with plenty of natural acidity but also balance and pedigree denoting its grade "A" vineyard origins.

### SOURCING

The grapes of Churchill's Reserve Port Wine come from top grade "A" vineyards located in the cima corgo sub-region of the Douro Wine region.

### GRAPE VARIETIES

Reserve Port Wine has a field blend of many varieties such as Touriga Nacional, Tinta Roriz, Tinto Cão, Tinta Barroca, Touriga Franca and Tinta Francisca.

*Safra. Vinhos do Porto & Douro em 09/04/2018. Hotel Pestana.*

**CELLARING RECOMMENDATION**

This rich and fruity Reserve Port Wine is filtered and ready to drink now. Once opened it will keep well for up to one month.

**AGEING**

The Reserve Port wines are matured in seasoned oak vats for a period of 3 years before bottling.

**RECOMMENDED SERVING TEMPERATURE**

Serve at cellar temperature (12 -15°C)

**DECANTING**

No need to decant this Reserve Port Wine. Serve straight from the bottle.

**SERVING RECOMMENDATIONS**

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