

TERRUS 2008 RESERVA Red



Maria da Assunção Foy inherited Quinta de Fundo de Vila from her family and renewed the Douro vineyards with the aim of producing a complex and distinctive blend of traditional varieties. Francisco Montenegro, a noted and experienced winemaker of the region whose output now includes a small number of internationally recognized brands, is responsible for the making of TERRUS. The vineyards are stepped in terraces above the mighty River Douro where vines in the granitic soils benefit from sharp winters and strong summer heat. Fermentation takes place by treading in the original granite lagares of the farm, which retains its buildings from the early 18th century. The adega has been renewed and equipped with modern, hygienic processing plant. The 2008 vintage spent a year ageing in French oak barrels before bottling in 2010. Production was 4.000 bottles.

Tasting notes Dense, deep red colour(...)

IDENTIFICATION

Brand: TERRUS

Region: Douro DOC

Wine type: Red

Producer: Maria da Assunção Foy

Year: 2008 RESERVA

VINE

Soil type: granitic

Climate: mediterranean/atlantic

Grape varieties: Touriga Nacional, Touriga Franca, Souzão, other

Grape age: 8 years

Production: 4.000 bottles 0.75l

OENOLOGY

Harvesting Date: 10 October 2008

Vinification: Lagar (granit tank)

Maturation: 12 months in French oak

Winemaker: Francisco Montenegro

CHEMICAL ANALYSIS

Alcohol: 14,22%

Tot. Acidity: 5,79 gr/l (tartaric acid)

Residual sugar: 2,2

pH: 3,66

TASTING NOTES

Colour: Dark red

Aroma: Dark red fruit, wild plants

Taste: Red fruit and spices

How to serve: air before serving

Temperature: 16-18

Gastronomy: Red meats, game, cheeses

TERRUS 2008 RESERVA Red

. Complex aroma from new wood with vanilla, wild red fruit fragrance, prune and spices. In the mouth it has a freshness

and balance that bodes well for ageing in the bottle (10 to 15 years possible). Has excellent characteristics for further improvement over time.

SuggestionsA fine accompaniment to white and red meat, game, cheese. It will benefit from opening and decanting an hour before drinking. Â Store laying down in a cool dry place.

Â

Â