

TERRUS 2010 Grande Reserva Red



Bold, full bodied red brood Douro blend, offers complex flavours of black plum, anise, clove, pepper and dry rocks.

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 2010 vintage spent 18 months (...)

IDENTIFICATION

Brand: TERRUS
Region: Douro
Wine type: Tinto
Producer: Maria da Assunção Foy
Year: 2010

VINE

Soil type: Granitic
Climate: Temperate atlantic
Grape varieties: Touriga Nacional, Touriga Franca, Sousão predominate
Grape age: 15 years
Production: 5.300 bottles
Viticulture technician: Luís Montenegro

OENOLOGY

Harvesting Date: Sept/Oct
Vinification: granit tanks with foot treading
Maturation: 18 months
Winemaker: Francisco Montenegro

CHEMICAL ANALYSIS

Alcohol: 13,90
Tot. Acidity: 5,5
Residual sugar: 1,9
pH: 3,66

TASTING NOTES

Colour: blood red
Aroma: red fruit and spice
Taste: complex flavours of black plum, anise, clove, pepper and dry rocks.
How to serve: with food
Temperature: 16-18 C
Gastronomy: all meats, some fish, cheese

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ageing in French oak barrels before bottling in 2012. It aged a minimum of 2 years in the bottle before release. Production was 5.300 bottles.

Tasting notes Dense, deep red colour. 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.

Suggestions A fine accompaniment to red meat, game, Portuguese cod fish and cheeses. The wine will benefit from opening and decanting an hour before drinking. For storage it should be laid in a cool dry place.