

# TERRUS 2011 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 and her husband, Christopher Foy, renewed the Douro vineyards with the aim of producing a complex and distinctive blend of traditional varieties. Francisco Montenegro, an experienced winemaker of the region and part of the family, 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 wet 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 2011 vintage spent 18 months ageing in French oak barrels before bottling in 2013. It aged a minimum of 2 year(...)

## IDENTIFICATION

Brand: TERRUS

Region: Douro

Wine type: Red

Producer: Maria da Assunção Foy

Year: 2011

## VINE

Soil type: Granitic

Climate: Temperate atlantic

Grape varieties: Touriga Nacional, Touriga Franca, Sousão predominant

Grape age: 15

Production: 5.000 bottles

Viticulture technician: Luís Montenegro

## OENOLOGY

Harvesting Date: Set/Out

Vinification: Granitic tank with treading by foot

Maturation: 18 months in oak barrels

Winemaker: Francisco Montenegro

## CHEMICAL ANALYSIS

Alcohol: 13,92

Tot. Acidity: 5,5

Residual sugar: 0,2

pH: 3,69

## TASTING NOTES

Colour: Intense dark red

Aroma: Wild red fruit and spices

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s 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.