



TERRENUS RESERVA 2011

THE WINEMAKER

Rui Reguinga began his career as a trainee Winemaker in the Champagne wine region, in 1990.

Shortly after, he began an intense ten year journey as winemaker-consultant in Consulvinus alongside João Portugal Ramos. In 2000 he founded his own company, Rui Reguinga Enology. Ltd, and since then he is responsible for several projects and successful partnerships in Portugal and over the world.

After several years of Portuguese and international consultancies, today he dedicates a very special passion to his own wines and chosen terroirs.

VINIFICATION

Harvest by hand. Fermented "lagares" and oak vats. Prolonged skin contact. Maloláctic fermentation in barrels.

TASTING NOTES

Dark ruby colour. Nose very intense and complex; dark fruits notes, balsamic and spicy wood. Good structure, very ripe and smooth tannins, nice acidity, long after taste.



TECHNICAL INFORMATION

REGION

Portalegre, Alentejo.

TOTAL PRODUCTION

2 000 Bottles.

PREDICTED LONGEVITY

10 to 15 years.

VINEYARD/TYPE OF SOIL

Old Vines (90 years).
Traditional "Goubelet" system.
Mix of granite and schist.

GRAPE VARIETIES

Aragonês, Trincadeira,
Grand Noir, Alicante Bouschet
and others autoctones (old vines).

MATURATION

20 months French Allier Oak barrels
and 14 months in bottle.

ANALYSIS: Alcohol (%) 14,8

Total Acidity (g/l) 5,2

Volatile Acidity (g/l) 0,61

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