

THE MASTER'S NOSE CLUB

“Terrenus – extraordinary Portuguese wines from the northern Alentejo”

THE TERRENUS WINES COME FROM THE MOST NORTHERLY VINEYARDS OF THE ALENTEJO

MADE BY RUI REGUINGA, ONE OF PORTUGAL'S BEST RESPECTED WINEMAKERS

FROM OLD VINES OVER 90 YEARS OLD

BLENDS OF NATIVE PORTUGUESE GRAPE VARIETIES ONLY

HIGH ALTITUDE VINEYARDS

ALL GRAPES GROWN WITHOUT ANY USE OF CHEMICALS

Real Wines 



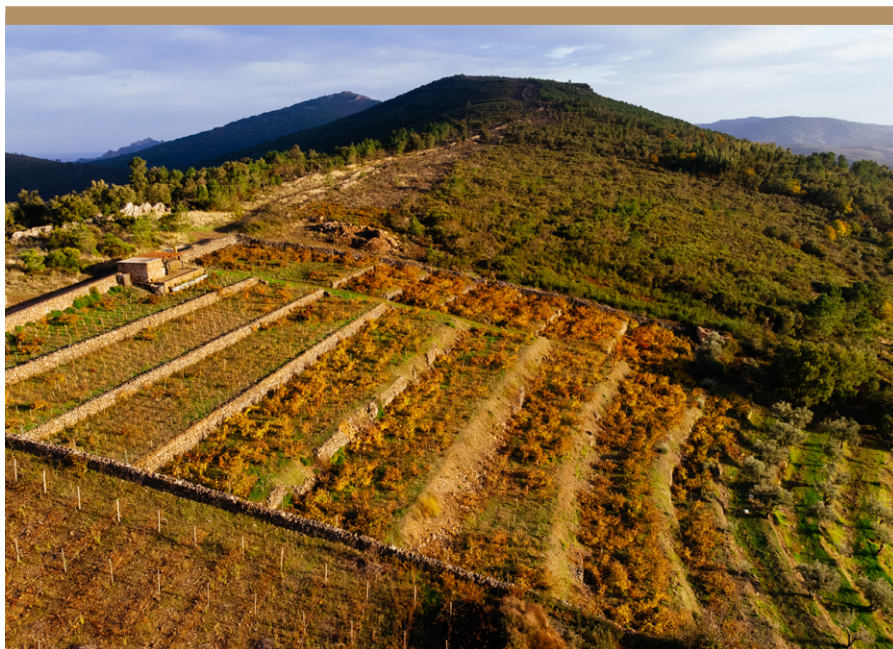
TERRENUS

THE REGION

THE ALENTEJO REGION

The Alentejo is Portugal's biggest region, stretching almost 250 kms from its northern border, to the north of Portalegre, down to the Algarve in the south, and 160 kms from the Atlantic Ocean in the west to the Spanish border on its east. The word Alentejo has Arabic origins, as this region belonged for many hundreds of years to the Moors. It literally means "beyond the Tejo", which is the important river running west from the Spanish border to the sea at Lisbon. Most of this vast province lies southwest of Lisbon – this is hot, dry, flat and sparsely populated country filled with cork trees, sleepy villages and empty roads. But Portalegre, Alentejo's most northerly wine region, actually lies northwest of Lisbon. Here the countryside is more moun-

tainous and rugged, and the hilltops are dotted with ancient fortress villages which once acted as a defence against Portugal's old enemy – Spain. Cork, olive and eucalyptus trees thrive amongst flocks of free-roaming sheep; sleepy, whitewashed villages sit next door to grand Roman and Moorish ruins. A visit here feels like you are stepping back in time ... Right up in the north of Portalegre lies the dramatically beautiful Sao Memede mountain range and national park, which at its peak reaches altitudes over 1,000 mts. Here, on the cool northern slopes of these mountains, below the hilltop fortress village of Marvao, Rui Reguinga grows his grapes. His are the Alentejo's most northerly, and coolest climate, vineyards.



THE PRODUCER

RUI REGUINGA



Rui Reguinga is one of Portugal's most renowned winemakers. A qualified agronomist from Lisbon and Bordeaux universities, he has built up a deep knowledge of Portugal's best terroirs over the past 30+ years. He is now one of the country's most demanded winemaking consultants and was awarded "Winemaker of the year" in 2009 by Portugal's most prestigious wine magazine – Revista de Vinhos. Rui firmly believes that great

wine is made in the vineyard. He has a deep passion for old vines and the Portalegre subregion of the Alentejo. Since he started his "Terrenus" project in 2004, he has patiently, plot by plot, purchased 12.5 hectares of the region's oldest vines, split between 7 small vineyards. For Rui, an old vine must be at least 90 years of age before he will add the term "vinhas velhas" to the label, which is at least twice as old as in many other European wine regions!

THE VINEYARDS

NATIVE GRAPE VARIETIES AND SPECIAL TERROIRS

For anyone who loves wine, Rui's vineyards are an absolute delight to behold. 22 different native Portuguese grape varieties grow on old, ungrafted bush (aka "gobelet") vines. The leaves provide the grapes with shade from the hot mid-summer sun. Here, as was traditional 100 or more years ago, many different grape varieties were planted in the same vineyard, so that red Trincadeira and Alicante Bouschet grapes may grow right next to white Arinto or Fernao Pires grapes! Each of Rui's wines is a "field blend" of the different grapes which grow in each of his vineyards. And each is truly typical of its unique northern Alentejo terroir.

The soils in the area comprise granite, schist and limestone; deeper down is an ancient seabed. The roots of Rui's old vines reach depths of 20 mts or more in their search for water, and it is this combination of rugged, stony

terroir with an ancient maritime influence which gives a unique salty minerality to his old vine wines; quite remarkable!

Rui's vineyards range from 600 to 800 mts altitude, and benefit from strong cooling winds and very low night time temperatures. In the summer there are differences of over 20°C between day and night time temperatures, which is hugely influential in retaining freshness and elegance in his wines.

Rui treats all his vines organically with no added chemicals. He wants his ancient vines to continue producing wine for as long as possible, which he believes will best be ensured by maintaining a natural ecosystem and clean, healthy soils. Yields in these old vineyards are tiny – less than one glass per vine – giving impressive depth and complexity to the Terrenus range of wines.



THE WINERY

THE WINEMAKING



In the winery, Rui believes in minimalist winemaking techniques, using wild yeasts which grow in his vineyards to ferment the wines naturally. His small winery contains an amazing diversity of fermentation vessels – cement "eggs", stainless steel tanks, clay ampho-

rae and oak casks of varying sizes! This allows him to ferment and mature each vineyard plot separately, in the method he feels most appropriate for each individual wine. He also has a small barrel cellar where he matures his top "reserva" and oldest vineyard wines.



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THE WINES

HOW EACH WINE WAS GROWN AND MADE

The Terrenus range of wines is a result of the unique combination of local Alentejo grapes grown on old vines in the special, high-altitude terroirs of the Serra de Sao mountains. Here is some more information about the individual vineyards and how each wine was made: – **Terrenus Reserva White Vinhas Velhas 2021, Serra do Sao Memede, Alentejo DOC** This was

made from a blend of 10 native Portuguese white grapes grown on north-facing vines over 90 years old. The main grapes are Fernao Pires, Roupeiro, Bical, Malvasia Fina and Tamarez. This wine was fermented and then left on its lees for 9 months in concrete tank. It then spent almost a year in bottle in the winery before release. It saw no oak.



Terrenus Vinha da Serra White 2021

This white wine is a blend of 6 native white grape varieties – Arinto, Fernao Pires, Bical, Roupeiro, Malvasia Fina and Tamares – grown on vines over 100 years old. “Serra” means mountains and the Serra vineyard is Rui’s

highest, at over 800 mts altitude. This small vineyard is 1 hectare in size. The wine was fermented in cement, egg-shaped fermentation vessels then moved to large 500 litre French oak barrels (50% new oak, 50% used) for 8 – 9 months.

Quinta Vale Veados Red 2021, Vinho Regional Tejo

This red is a blend of 70% Touriga Nacional and 30% Syrah from a very stony, pebbly vineyard around 5kms north of the river Tejo. It was fermented in stainless steel tanks with a short, 4 day maceration on the skins to give a gentle, aromatic and easy drinking style of wine. It saw no oak.

Terrenus Vigna da Ammaia Red 2021, Amphora

This red wine was made in the age-old, traditional method introduced by the Romans to the Alentejo. It is named after the Roman town of Ammaia, whose well-preserved ruins are located just down the road from the Terrenus winery. Ten different grape varieties – mainly Trincadeira, Moreto and Castelao – coming from 90 year old vines in Rui’s small Ammaia vineyard were fermented in clay amphorae, then left to macerate and gain colour on their skins for a further eight weeks. The wine was then bottled using minimal Sulphur Dioxide.

Terrenus Reserva Red Vinhas Velhas 2016, Serra de Sao Memede, Vinho Regional Alentejano

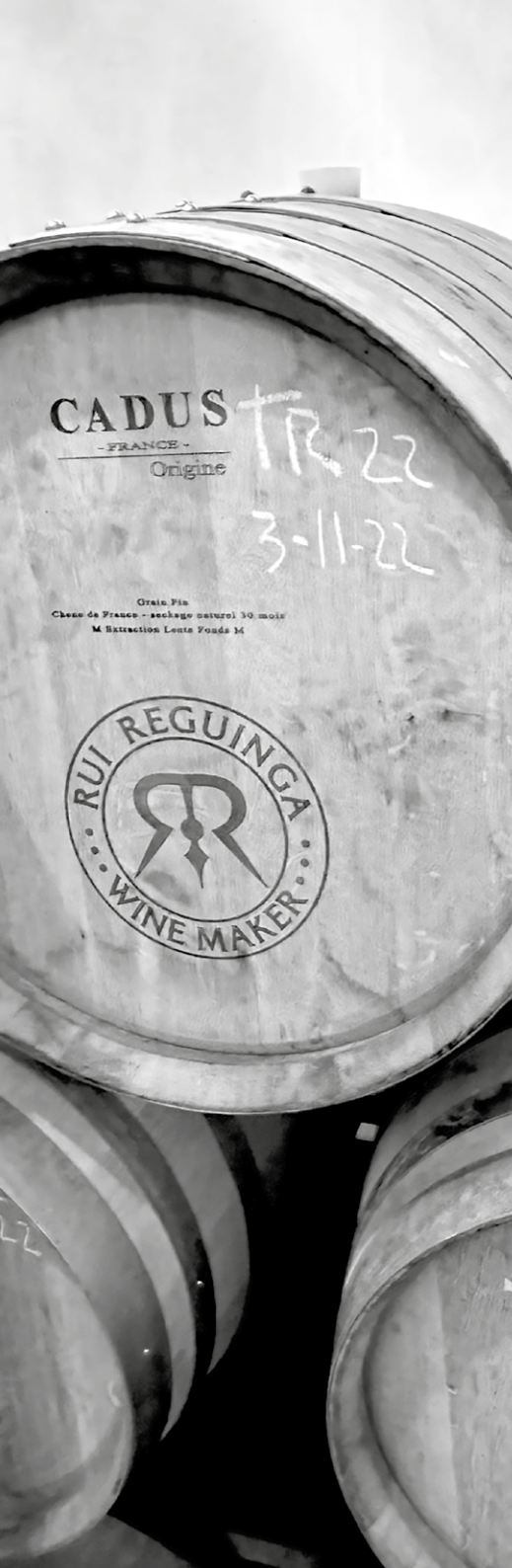
This is Rui’s most important red – a field blend of ten local varieties from 90 year old vines grown on granite and schist soils at around 700 mts altitude. The grapes were foot trodden, in typical Douro/Port style, then left on their skins for four weeks in cement lagares. The wine then matured for two years in 225 litre French oak barrels – one third new – and spent a further two years in bottle before release.

Terrenus Clos Dos Muros Red 2017, Vinha Regional Alentejano

The Clos dos Muros is a walled, east-facing vineyard with one hectare of Rui’s oldest vines – averaging over 120 years of age! This is a field blend of 10 different grapes, dominated by Grand Noir, Alicante Bouschet and Alfrocheiro. All grapes were aged together for two years in a new, 1,000 litre oak vat followed by a further two years in bottle.



These two Vietnamese pigs live on the Ammaia vineyard during the winter months and are very effective aerators of the soil, which they dig up constantly in their search for food!



THE WINES

OUR EXQUISITE SELECTION



**Terrenus
Reserva White
Vinhas Velhas
2021, Serra do
Sao Memede,
Alentejo DOC**
CHF 24.90/bt
(one bottle)

The 2021 vintage was relatively cool in the northern Alentejo, producing excellent white wines with an extra bite of acidity and freshness vs recent vintages. This has lovely, floral, uniquely Portuguese aromas of apricot and spice. It is dry, medium bodied and surprisingly complex. Gentle peach and apricot flavours are supported by a bite of salty acidity and minerality from the old vine's deep roots. Smooth in texture and long on the finish. Condrieu meets the Alentejo! 13.5% alcohol.

415 cases were produced.

Not yet rated, but the 2018 vintage was awarded 17+/20 by jancisrobinson.com and 90pts by Wine Advocate

Drink with bacalhao (cod).

Drink now – 2027.



**Terrenus Vinha
da Serra White
2021, Vinho
Regional
Alentejano**
CHF 31.90/bt
(one bottle)

Distinctly fruity on the nose with overt aromas of apricots and mango.

On the palate there is good weight and opulence of fruit. Rich, full bodied, smooth and mouthfilling, yet gentle and subtle at the same time. It has the very faintest of vanilla oak flavours, but clearly the oak maturation has added weight and complexity. Finishes with a salty, mineral bite of acidity. Very impressive! 13.5% alcohol.

Only 165 cases were produced.

Not yet rated but the 2020 vintage was rated 93pts by the Wine Advocate

Perfect with grilled black Iberico pork (a local Alentejo speciality!)

Drink now – 2028.



**Quinta Vale
Veados Red
2021, Vinho
Regional Tejo**
CHF 14.90/bt
(one bottle)

Beguiling floral hints of roses and violets on the nose – typical of Touriga Nacional.

On the palate this has juicy red fruit flavours with just a touch of wild spice and herbs. It is fresh, medium bodied and well-balanced, its tannins light and its 14.5% alcohol not intrusive at all. The finish is fairly short – this is not a serious wine but rather a very enjoyable “weekday” wine.

830 cases were produced.

Enjoy with pizza or simple foods.

ABOUT THE WINES



Terrenus Vigna da Ammaia Red 2021, Amphora
CHF 21.90/bt
(one bottle)



This naturally-made red wine is beautifully fresh and bursting with raspberry and red cherry fruit flavours. It is medium bodied with smooth, silky tannins resulting from its maturation in clay amphorae. Delicious to drink now, it combines the freshness of a high quality, old vine Beaujolais with the ripe fruit and power of the Alentejo. 14% alcohol.

Only 165 cases were produced.



Drink very slightly chilled at 14 – 16 °C with poultry or lighter bodied red meat dishes.

Drink now – 2026.



Terrenus Reserva Red Vinhas Velhas 2016, Serra de Sao Memede, Vinha Regional Alentejano
CHF 31.90/bt
(one bottle)

This wine has a deep garnet colour and mature aromas of spice, tobacco, and ripe red fruits.

It is full bodied, round, smooth and mellow in the mouth, with firm underlying tannins in the background suggesting it will drink very well for at least 10 more years. Complex and structured with very rich, ripe red fruit flavours intermingled with mature, cigar-box spiciness. A classic Portuguese red for long-keeping. 14% alcohol.

415 cases were produced.

Rated 93+pts by Wine Advocate and 18/20pts by jancisrobinson.com.

Enjoy with strongly flavoured game dishes or foods with spicy, mushroom sauces.

Drink now – 2035.



Terrenus Clos Dos Muros Red 2017, Vinha Regional Alentejano
CHF 55.50/bt
(one bottle)

From its classy-looking, Burgundy shaped bottle with waxed capsule to its silky smooth texture, freshness and sense of weightlessness on the palate, this ultra-classy red feels like a cross between red Burgundy and the Alentejo. It has an attractive garnet colour and enticing, ripe red fruit aromas. Full bodied and extremely complex on the palate, wave after wave of rich, smooth fruit flavours fill the mouth. Wonderfully mellow and beautiful to drink now, but with serious underlying structure which will give this life for many years to come. 14% alcohol.

Only 108 cases were produced.

Rated 94pts by Wine Advocate.

Enjoy with grilled veal or red meats with earthy, truffle-flavoured sauces.

Drink 2022 – 2035+.

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