



Vinha da Serra branco 2017

This is the most prestigious cuvée of Terrenus with only grapes from the highest and oldest parcel of Rui Reguinga. We like to call Vinha da Serra our "Portuguese Hermitage". Rui Reguinga not only makes Pedra Basta with Richard Mayson at Quinta do Centro, he also produces Terrenus, which bears his own signature. The old vineyards, unique in their kind, are planted with no less than 15 different grape varieties. This makes harvesting difficult and ensures that the composition varies slightly each year according to the maturity of the different varieties. With the name "Terrenus", Rui clearly claims a "terroir" and anyone who tastes this wine of character will notice that there is nothing exaggerated about it. The best white wines are extremely rare in Alentejo due to the excessive heat in summer. Terrenus is the only exception thanks to the old vines at high altitude, between 500 and 750m. Rui Reguinga makes a rigorous selection and only produces about 3000 bottles a year. Intense fruity aroma, harmonious and smooth on the palate, fresh and mineral finish.

Citrin color. Intense fruity aroma. Harmonious, smooth taste; fresh and mineral finish.

Producer	Rui Reguinga
Region	Alentejo
Volume	75.0 cl.
Grape Variety	Arinto, Fernão Pires, Bical, Roupeiro, Malvasia, Tamez
Drinking window	2020-2027
Alc.	13.5%
Vinificatie	Fermentation with indigenous yeasts in concrete vats.
Rijping	Aged for 6 months in French oak barrels.

32.91 €