



terraperonas oil & vinegar

The Finca The Personnas finca is a mix of vines, olive trees and almond trees to guarantee the biodiversity of the land. All production is handled with extreme care in order to obtain maximum quality. The stony soils are rich in calc and clay and bring a unique character to our olives and grapes. **The Olive Oil** The "Oleo Europea" is the mother of all olive producing trees. In our area you will find mainly the "arbequina" variety, olives with character, due mainly to the Mediterranean climate with long hot summers and gentle winters. **D.O.P. (Protected Designation of Origin) Siurana** Terra Personnas produces a quality guaranteed label. All olives are hand picked. The same day the harvest goes to the olive mill where they are washed, weighed and grinded. Then the first cold extraction takes place with a centrifuge. This process is completely artisan and organic to produce a pure oil of the highest quality: Oli d'Oliva Verge Extra 100 % arbequina. Terra Personnas produces olive oil exclusively with the native Arbequina variety to give a different and authentic character. The oil is yellowish gold of colour and shows very intense aromas, with a 'fruity' or 'mild' personality. **Fruity Olive oil** Early harvest of olives gives aromatic greenish-yellow oil, the "Fruity". With characteristics such as almonds, artichokes, and a little pepper. **Mild Olive oil** Olives are picked later and therefore more mature. They give a golden-yellow, ripened, round oil, the "Mild" with characteristics such as almonds, artichokes, vegetables and a gentle sweetness. The oils flourish in salads, dressings with fresh herbs, and as enrichment for meals and sauces. Pour some oil on a slice of freshly baked bread and add a little sea salt on. **The Wine Vinegar** "Vinagre de Vi" is made of over-matured Carignan and Grenache grapes from the Priorat region. The vinegar is aged in various old wooden barrels of different oak types. Before filling the bottle grape must is added to obtain a bittersweet taste. "Vinagre de Vi" can be used for dressings, salads, sauces, desserts and for marinating meat of various kinds. Sun-ripened tomatoes and vinegar fit very well together.



Packaging

Fruity olive oil

- 25 ml. transparent square bottle.
- 250 ml. transparent square bottle with dosifying cap in cases of 12 bottles.
- 500 ml. green "bordelaise" bottle with dosifying cap in cases of 6 bottles.
- 5 l. transparent square bottle in cases of 3 bottles.

Mild olive oil

- 250 ml. transparent square bottle with dosifying cap in cases of 12 bottles.
- 500 ml. green "bordelaise" bottle with dosifying cap in cases of 6 bottles.

Vinegar

- 250 ml. transparent square bottle with dosifying cap in cases of 12 bottles.

Ruud Persoon, the founder of Terra Personnas came from Holland in 2006 and purchased old vines in the south-east of the DO Montsant wine region. Genuinely seduced by the charm of this ancient catalan wine region, Ruud began by planting new varieties to extract the most from the environment. He recuperated the olive trees that are spread out around the vineyards and started producing premium virgin olive oil. In El Molar, the Priorat region south of Barcelona, Ruud discovered vineyards with perfect sun exposure and rich soil. The "finca Personnas" of a total of 10 hectares, rolls over the hills next to the fertile Siurana valley which includes 45 stone terraces with abundant organic matter.



terraperonas

At Terra Personnas we have created the perfect environment for native and new grape varieties, for traditional as well as modern wine making. Our expressive, easy-drinking wines, full of true "Spanish" character, appeal to palates all over the world. Our philosophy is to provide understandable, quality, value guaranteed Montsant wines of distinctive character that consistently provide the perfect balance of flavour and integrity. Terra Personnas wines typify everything that is uniquely Montsant: bold, generous and full of aromas with varietal integrity and expression of the climate and soil.

The Art of wine making is about gathering people who enjoy the earth we share, wine made by people, for people. Terra Personnas is a project that combines the strengths of impresario, Ruud Persoon, export manager Stefan Lismond and Master of Wine, Norrel Robertson.



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Terra personnas produces wines with mediterranean body and soul. The vineyards are hidden south of Barcelona in the ancient wine country of the holy "Montsant".

DO Montsant - Product of Spain



terraperonas blanca

TERRA BLANCA is *spanish* white with flowers and gold sunshine. Full bodied old vine Grenache blanc barrel fermented with lively aromatic young Macabeu.

"Yellow with golden hues. Intense aroma of white flowers, honey aromatic herbs and subtle toasting. Fresh in the mouth and also full-bodied and complex"

Enjoy with sea food and tapas, be elegant.

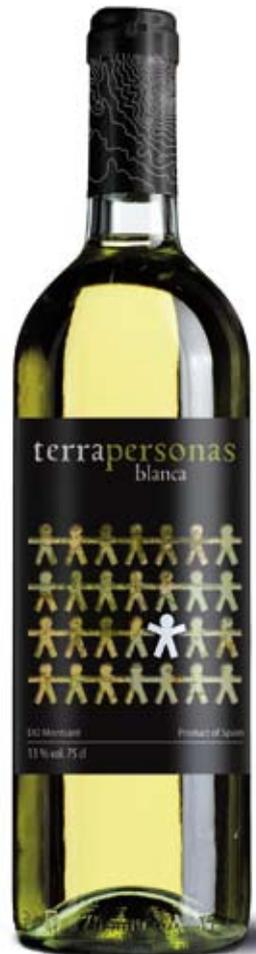
GRAPE VARIETIES

Grenache blanc
Macabeo

ELABORATION

Fermentation in stainless steel at low temperature and final fermentation of grenache in new French oak barrels with the natural mother sediment, for six months.

Serve around 8°C
Vol. 0,75 cl



terraperonas vermella

TERRA VERMELLA is a young wine with southern body and soul. Selected low yield Carignan and velvety Grenache noir with fat Syrah and dry fragrant Cabernet Sauvignon.

"A very fruity and crispy wine, with tones of strawberry and raspberry that stand out above a creamy depth. In the mouth it is round, fresh, very smooth and pleasing"

Enjoy this wine after a hard day's work, at the bar with friends, with lunch or dinner. Enjoy life, enjoy wine ...

GRAPE VARIETIES

Carignan
Syrah
Cabernet Sauvignon
Grenache noir

ELABORATION

Traditional methode.

Serve around 18°C
Vol. 0,75 cl



terraperonas negra

TERRA NEGRA is bold and beautiful. Spicy sweet Grenache noir with elegant Carignan and lingering Syrah. Gently barrel aged up to 8 months. Limited production from the *Personas* vineyards and other selections.

"High intensity of colour. Complex on the nose with multitude of essences, fruit blends, toasting, chocolate, leather ... In the mouth it is potent, mineral, warm, long and much more"

Enjoy on a lazy evening, with dinner, playing chess, listening to jazz ...

GRAPE VARIETIES

Carignan
Grenache noir
Syrah

ELABORATION

100% traditional, after careful selection of finest grapes from old vines. Aged for final 8 months in French oak barrels. Production 3.500 bottles.

Serve around 18°C
Vol. 0,75 cl

