



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.

"Attractive pale straw in colour. Clear and bright with a green tinge and some viscosity. The nose displays pronounced notes of white flowers, fresh cut melon and tropical fruits. The Grenache Blanca fermented in new French barrels brings subtle notes of lemon, vanilla and toast. The mouth is fresh with a long mineral finish."

Match with salad, white meats, seafood and tapas, be elegant.

GRAPE VARIETIES

Grenache blanc
Macabeu

ELABORATION

Fermentation in stainless steel at 15°C, fermentation of Grenache in new French oak barrels with the natural mother sediment, for five 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 a touch of fat Syrah.

"In appearance the wine has a beautiful cherry colour with violet highlights. On the nose the wine displays a pronounced intensity of wild raspberries, cherry's with floral and violet nuances. On the palate the wine is complex and spicy with ripe red and black fruits with a long mineral finish."

Enjoy this wine with Ossobuco, lamb-shank, duck venison and pasta. Enjoy wine, enjoy life...

GRAPE VARIETIES

Carignan
Grenache noir
Syrah

ELABORATION

Fermentation and malolactic fermentation on temperature controlled stainless steel tanks during 14 days approx. Maturation for 7 months in the tank. Partly barrel aged for five months on used French oak. Finally cold stabilized with a light filtration.

Serve around 14 - 16°C
Vol. 0,75 cl



terraperonas negra

TERRA NEGRA is bold and beautiful. Elegant Carignan with Spicy sweet Grenache noir and lingering Syrah, gently barrel aged up to 11 months.

"Deep ruby core with pale purple rim. Concentrated and intense. The nose has an explosion of ripe cherry fruit, plums with notes of Monte Bajo, thyme, rosemary. Mouth-filling with beautifully crafted tannins, smooth, warm notes of vanilla and spice from aging in French oak barrels. Long, soft and unctuous. Great Montsant character with intense flavours and finish."

Enjoy with game, grilled meats and earthy dishes like wild mushrooms.

GRAPE VARIETIES

Carignan
Grenache noir
Syrah

ELABORATION

100% traditional, after careful selection of finest grapes from old vines planted in 1972. Fermented and maceration for 20 days approx. Aged for final 11 months in new and used French oak barrels. Limited production of 4.000 bottles.

Serve around 18°C
Vol. 0,75 cl





Ruud Persoon, the founder of Terra Personas came from Holland in 2006 and purchased old vines in the west part of the DO Montsant wine region. In El Molar, the Priorat region south of Barcelona, Ruud discovered vineyards with perfect sun exposure and rich soil. 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. The "finca Personas" of a total of 10 hectare's over 45 terraces rolls over the hills next to the fertile Siurana valley. The stony soils are rich in lime and clay.

terrapersonas Olive oil

The Finca The Personas finca with 45 terraces is a mix of vines, olive trees and almond trees to guarantee the biodiversity of the land. All production is handled with care in order to obtain maximum quality. The stony soils are rich in lime 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 Personas 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 produce a pure oil of the highest quality: Oli d'Oliva Verge Extra, 100 % Arbequina. Terra Personas 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 intense aromas, with a 'fruity' 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 in his youth. The oil flourishes in salads, dressings with fresh herbs, and as enrichment for almost everything such like meals and sauces. Pour some oil on a slice of freshly baked bread and add a little sea salt on.



Packaging

Fruity olive oil

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



terrapersonas

At Terra Personas we have created the perfect environment for native and new grape varieties, for traditional as well as modern wine making. Our expressive 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 Personas 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 personas produces wines with mediterranean body and soul. The vineyards are hidden south of Barcelona in the ancient wine country of the holy "Montsant".



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DO Montsant - Product of Spain