



# 2013 Rui Reguinga Tinto Terrenus

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Rui Reguinga
89	\$18	2017 - 2024	<b>From:</b> Portugal , Alentejo , Portalegre
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
Mark Squires	31st Aug 2017	232, The Wine Advocate	<b>Type:</b> Table

The 2013 Tinto Terrenus, the regular red here, is a field blend aged for 14 months in used French oak. It shows good concentration for the region and the level, fine fruit and focus. As a late release, it is easy to approach now, but it still has plenty of energy, freshness and ripe tannins that support the fruit. As tends to be the case here, the silky texture makes the wine more appealing. Dry, crisp and serious, this is well done. Have your expectations in order—this region doesn't produce sweet and fleshy. Rather, the wines often have more of a Dão feel. (Rui Reguinga joked to me that he was located closer to Dão than Beja and he could see the mountains around Dão from his vineyard.) The only question with this is whether it turns into something more special with time. I tend to think not, but it might surprise us.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Proprietary Blend