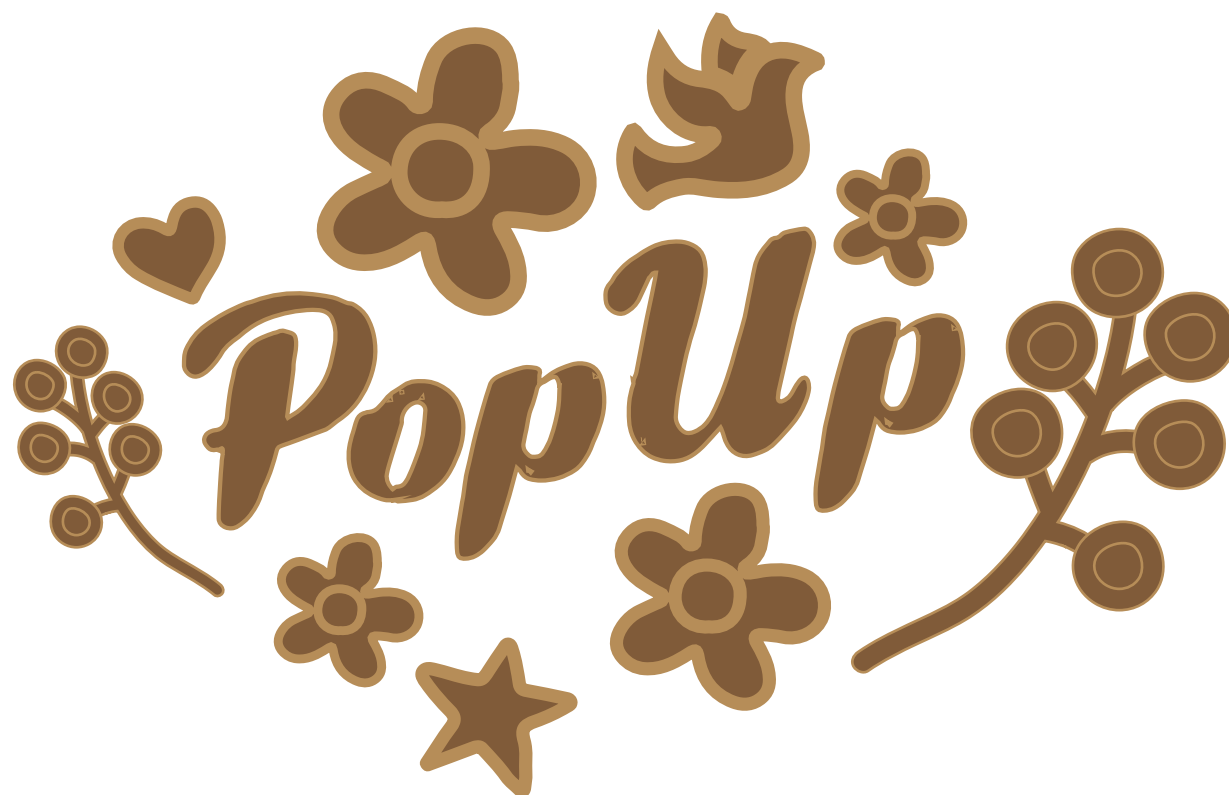


Vinalu®

'Luxembourg's first Online Wine Magazine'

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*Vinalu Exclusiv Report / Visit at the Coffee
Plantations in Serra Da Mantiqueira / Brazil*

*Test Drive:
Renault 5 tec*

*Vinalu Special Reports / Winery Visits
in Minas Gerais / BRAZIL (Part II)*

VINALU SPECIAL REPORTS

COFFEE AND WINES / BRAZIL (PART II)

by Liliane Turmes, Helen Latour & Good Friends



The coffee plantation at Guaspari winery...



with bushes full of cherries with Arabica beans



From the beans in the cherries to...

COFFEE, A DRINK WITH A HIGH STATUS

Over the time coffee became a kind of 'lifestyle' drink, with a high status. For many of us, a cup of good coffee means a delicious morning pleasure, an aromatic break during busy days and the first choice when working, as it enhances considerably the concentration.

Vinalu had the great chance to discover where the coffee is coming from, in visiting the coffee plantations in the highlands of Espírito Santo do Pidal in the Brazilian Mantiqueira Mountains, one of the most traditional coffee growing regions of the country, recognized for the high altitude coffees.

THE FANTASTIC LEGEND OF HOW THE COFFEE CAME TO BRAZIL

The fantastic legend, of how the coffee was introduced to Brazil is one of seduction and intrigue... In 1727 Francisco de Melo Palheta, a lieutenant-colonel in the Brazilian army was commissioned by the ruling Portuguese government at that time to bring coffee plant seeds from the French, who had several nearby colonized countries growing coffee. But unfortunately the French didn't want to share it. And so, when Brazil intervened in a border dispute in French Guiana, a country that borders Northern Brazil, Palheta was sent to deal with the dispute and at the same time to bring back the precious coffee plant seeds... After he successfully ended the conflict, he asked the governor for a sample of coffee plants. The governor refused, probably seeking to maintain the monopoly France had on coffee plants in Latin America. Palheta, according to the legend, solved this issue in a gallant way by seducing the governor's wife. And they say, that when he departed for Brazil, she gave him a bouquet of flowers with hidden coffee plant seeds...

CAFÉ COM LEITE POLITICS

From the lovely romantic legend to some serious facts about the long history of Brazilian coffee, considered as one of the most important 'after dinner economies' of the country, together with sugar, cocoa and tobacco. The early coffee production was mainly focused in São Paulo, Minas Gerais and Rio de Janeiro. In the 1920s São Paulo was even the largest and wealthiest coffee growing region in the world and many immigrants were attracted to work at the fazendas, the coffee plantations. Although the real boom in coffee production started already in the 1880s, when Brazilian politics were controlled by agrarian oligarchs in São Paulo and Minas Gerais during the so called 'café com leite' (coffee with milk) political period, named after the major money makers from the powerful coffee and dairy production.



...the cup



The Duas Irmãs coffee plantation ...

BRAZIL, A MAJOR GLOBAL PLAYER IN COFFEE PRODUCTION

Today Brazil is still a major global player in coffee production and accounts for about 40% of the world's coffee production, with a wide range of qualities and also with more and more 'speciality' coffees. Many farms have the 'Protected Geographical Indication' (PGI) certificate, often with extra certifications such as bird friendly, friendly to the rainforest and they are accredited by the 'Brazilian Speciality Coffee Association', which guarantees, that every aspect of labor at the farm is legal. Luckily, as the glamorous world of the coffee industry has a quite dark past, since years, the producers are also committed to the social care and protection of their workers.

THE COFFEE TASTING AT GUASPARI

During our visit to the Guaspari winery and coffee plantation, located in the region of Espírito Santo do Pinhal, we have the pleasure to taste their speciality coffees from the Mantiqueira Mountains, the land that borders São Paulo and Rio de Janeiro states. The tropical climate and the plantation in cool altitudes of 1000 m are beneficial to the arabica coffee plants and give a distinguished sensory profile to the beans. And as they are grown in high altitudes, the coffee cherries ripe slower and develop more complex aromas in the beans. At 'Guaspari' the cherries of the Acaiá and Catucaí arabica varieties, from microlots are manually picked, when bright red to purple coloured, elaborated with a natural processing, meaning sundried without the intervention of water, they are then spread in thin layers, to dry in the sun for about 4 weeks, turned regularly and once they are dry, the outer layers are removed mechanically, the green coffee beans come off and are now ready to be roasted. The idea at Guaspari is to produce a coffee with a good harmony between acidity and sweetness, with a strong body and a nice freshness, reflecting the terroir. We like the result in the cup, a delicious coffee with a dense and creamy body, with floral, nutty and citrus notes and with a long sweet finish.

The Guaspari 'Café Especial', from selected microlots, with 100% Arabica, varietal Acaiá, from an altitude of 1160 m, with a medium roast, convinces us with its soft taste of caramel and orange jam. No wonder that it got high scores in competitions. During our short stay in the region, we also have the opportunity to meet the coffee producers Adriana Paula Pan and her father for a short 4x4 ride through a wild landscape, up to the Mantiqueira mountains to the 40 ha family coffee plantation of Duas Irmãs. At Duas Irmãs, they produce artisanal gourmet quality coffees.



... in the Serra da Mantiqueira



*Adriana Paula Pan and her father
at the family coffee plantation*

THE VISIT AT GUASPARI WINERY

After the coffee tasting, with a traditional pão de queijo, a bread baked with manioc flour and cheese, our hosts Matheus Tonon, sommelier and Fabiana, expert for wine and food pairing, take us with an ATV to a guided tour through the winery and to the coffee plantation.

The beautiful boutique winery Guaspari, with an elegant interior, with 50 ha of vines in production, built on the ground of a former coffee farm, is located on a 1000 ha property with forests, lakes, olive trees and with coffee & tea plantations.

One of the great innovations at the Guaspari winery is the project of the winter wines, following in 2006 the suggestion of Murillo de Albuquerque, an agronomist and pioneer of the double pruning system, a system which allows with the double pruning to interrupt the natural cycle of ripening of the grapes and to postpone the harvest to the dry winter time (Authors'note: see also Vinalu # 80, with detailed informations about the double pruning and the winter wines).

The Guaspari family works together with the highly experienced oenologue Gustavo Gonzales from Napa Valley, who was formerly winemaker in the famous Tenuta Ornellaia in Tuscany for 25 years.



Welcome to ...



the Guaspari winery



... with a stylish veranda



a beautiful entrance



*some vineyards protected by the
porcellino*



*and with exquisite pieces of art
from Cusco inside*

The TASTING:

With an flavorful Parjinho, a Brazilian cheese. produced with raw cow milk, based on the techniques of the French region of Savoie and a with delicious 'Salamanca' charcuterie.

1) Viognier 2022, Vista do Bosque (all the names on the labels are related to different views on the property), 9 months in barrique on the fine lees, 14,50 %

In the glass: brilliant yellow colour

On the nose: abricots, yeast

On the palate: ripe pineapple, long, with a nice acidity

2) Pinot Noir 2020, limited production of 800 bottles, 16 months in barrels and 32 months in the bottle, 14%

In the glass: ruby red

On the nose: cherries and red berries

On the palate: red currants, herbs, citrus fruits, complex, spicy

3) Syrah 2019, Vista do Chá, 28 months in the barrique and 30 months in the bottle, 14,50%, rewarded Gold by Decanter

In the glass: purple colour

On the nose: mineral, plum and spices

On the palate: intense spicy notes of pepper, good structure, juicy, complex, red berries

4) 50% Cabernet Franc 2020 and 50% Cabernet Sauvignon, Vista da Mata, 26 months in barrels and 26 months in the bottle, 15%

In the glass: ruby red

On the nose: vanilla, eucalyptus

On the palate: complex, herbs of the Provence, plums, citrus fruits, ripe tanins in a long finish.



Our hosts Matheus Tonon, sommelier and Fabiana



***Aromatic Viognier 2022
Vista do Bosque***



***Excellent Syrah 2019
Vista do Chá***



***Cabernet Franc &
Cabernet Sauvignon 2020
Vista da Mata***

FEMININE FORCE AT MADRE TERRA

Tainá Zaneti, the dynamic owner, oenologist and chef welcomes us in an inviting and warm atmosphere at the boutique family winery Madre Terra in Flores da Cunha, in the Serra Gaúcha, 60 km from São Paulo. After a light meditation in the nature, to get the positiv vibes of the feminine force at Madre Terra, we walk to a beautiful lake on the ground, with a fresh sparkling wine in the glass. This pleasing ambiance attracts many visitors for picnics on the boat, for spiritual experiences, for yoga and reiki. And of course for wine tastings.

REGENERATIVE AGRICULTURE AT MADRE TERRA

The terraced vineyards at Madre Terra winery at an altitude of 850 m, on basaltic soils are planted with mainly Merlot, Cabernet Franc, Pinot Noir, Chardonnay, Glera and Riesling and Gewürztraminer, with sunlight, with a light windy exposure and with a good drainage, allowing an excellent healthy material in a humid sub-tropical climate. The idea is to produce high quality wines in a regenerative agriculture, with respect for the terroir, honoring ancestral methods and with the vision to get into biodynamic winemaking. At Madre Terra the owners are also committed to social projects on fair products.

*Tainá Zaneti receives us at
Madre Terra winery*



*located in an amazing
countryside*



Charming ambience in the restaurant



Colourful foccacia



Madre Terra Gewürztraminer 2021



served with a creamy Canjica with mushrooms



THE MENU TRAVESSIAS

The lunch, taken in the barn in a charming countryside atmosphere, starts with colourful spinach and chocolate focaccias with Brazilian spiced vanilla butter and with the sparkling Ventrez Brut Rosé, a blanc de noir with a persistent perlage and a pale rose colour in the glass. The bouquet of green apples and rhubarbe matches with the juicy acidity of citrus fruits on the palate. The flavorful appetizer canjica, a dish with white corn on local shitake mushrooms, is served with the Ventrez Gewürztraminer 2021, with a golden colour, herbal and floral aromas and complex aromatic notes in the mouth.

The main course, a tender beef fillet with a rapadura sauce and Risone cheese, is refined with sweet sugarcane and miso, for the salted touch and also to have the sweet female and the masculine touch in it. A very savory combination and a top pairing with the Ventrez Marselan, our favorite wine, with a ruby colour very fruity and elegant. The delicious dessert, a citrus tarte tatin, with white chocolate ganache, mate and orange jelly, harmonizes perfectly with the Cicloz brut, a blanc de noir sparkling, made of Pinot Noir, elaborated in white, with a straw yellow colour, with floral and toasty notes, with a creamy texture and a nice acidity.

Our compliments to the chef Tainá, with her idea of transforming moments into dishes.



Tender fillet of beef with rapadura sauce and Risone cheese



paired with an elegant Marselan 2021



Delicious citrus tarte tatin with white chocolate & mate

Vinícola Madre Terra, Flores da Cunha /BRAZIL

VISIT AT CASA GERALDO

Luis Carlos Geraldo founded the Casa Geraldo winery in 2000 and developed the successful project of 'Wine and Tourism'. In 2012 the new generation decided to get into the innovative winter wine production, to take out the vitis-lambrusca varieties and to plant vitis-vinifera varieties for the production of premium wines. Today at Casa Geraldo, they have many varieties, planted at high altitude of 950 m.

We have the pleasure to enjoy a mini tasting of fine wines and an excellent intense olive oil al fresco, in a picturesque surrounding at a private lake.

1) Casa Geraldo Syrah Rosé 2023, vinho fino rosé seco, of the Serra da Mantiqueira, a winter wine, 13%, with a light pink colour in the glass, with fresh aromas of red currants and watermelon, with a pleasant freshness on the palate

2) Casa Geraldo, Jatoba Syrah 2023, 13,50%, with ripe red fruits and raspberries on the nose and with citrus fruits and soft tannins in the mouth, a fresh wine, easy to drink

3) Casa Geraldo Syrah Reserva 2023, 20% in oak for 14 months and 80% in stainless steel, 14%, with the freshness of citrus fruits in the bouquet and with black fruits and spices on the palate, for us the best wine in this mini tasting

4) Casa Geraldo Cabernet Franc Gran Reserva 2020, a winter wine 14,3% , from high altitude of 950 m, with an intense ruby colour in the glass, in then nose ripe red and black berries, complex on the palate, with a good structure.

Casa Geraldo Estr. De Andradas, Fazenda
São Geraldo, Andradas / Brazil



*Casa Geraldo vineyards in
Minas Gerais*



with beautiful lakes



Huge stainless steel tanks outside



Wine and olive oil tasting al fresco



Casa Geraldo Syrah Rosé Safra 2023



*Casa Geraldo Syrah 2023 Vinho
fino tinto*



*Colheita de Inverno Cabernet
Franc 2020*



*Excellent olive oil and Balsamico
vinegar*

Renault 5 E-Tech Electric:

Renaissance of a Classic

Text by Sully Prudhomme

At first glance, it looks very similar, yet it's fundamentally different: in its new edition, the classic Renault 5 presents itself as a modern icon of contemporary history. More than 9 million units of the original left the French manufacturer's assembly lines between 1972 and 1996, and now the classic has been given a new, electric soul.

LIFESTYLE - THE TESTDRIVE



The unmistakable design of this compact city car already caused a stir back in the day, and the latest edition has lost none of its charm. Its appealing, iconic bodywork evokes nostalgic memories of the original from every angle. However, the R5 E-Tech Electric is a completely new creation. It's built on the new Renault Ampere platform and, at just 3.92 meters long with a wheelbase of 2.54 meters, it remains compact while still offering generous space — at least for passengers under 1.80 meters tall. As a compact city car, it lacks knee room in the rear seats, but the trunk offers 255 liters of storage, making it suitable as an urban shopping companion.

The interior also pays homage to the original, especially with the dashboard, which replicates the classic stepped design on the passenger side. The two horizontal driver-side screens, however, seem to come from a different world. Together with the colorful, playful ambiance in various trim levels, the front-seat occupants enjoy a certain feel-good factor. That said, as is typical for French manufacturers, there is still a lot of hard plastic used throughout the cabin.

A traditional start button awakens the silent powertrain, featuring an electric motor available in three power levels, which also powers the Megane and Scenic models. The base version delivers 70 kW / 95 hp, though it is not available in all markets. The next level produces 90 kW / 120 hp with 220 Nm of torque, and the top version offers 110 kW / 150 hp with a maximum torque of

245 Nm. This highest-performing variant is available either with a standard 40-kWh battery or an optional 52-kWh battery. The city sprinter's acceleration is impressive: with the stronger electric motor, it reaches 100 km/h in under 8 seconds. The top speed is electronically limited to 150 km/h, which is more than sufficient — even for highway driving. However, this of course reduces the range. According to the manufacturer, the range varies depending on the motor version between 307 and 405 kilometers (WLTP).

Unlike many competing models, the R5 E-Tech Electric is not built in the Far East but is manufactured entirely in France. It is Renault's first model with the new bidirectional 11-kW AC charger, which allows energy to be fed back into the grid and can charge the battery to 100% in 4.5 hours at an appropriate charging station. At fast-charging stations, it only takes 30 minutes to reach 80% charge.

There is already a Renault 5 Electric Urban Range available starting at €26,978 (incl. VAT), as of May 2025.

We thank Renault Belgique-Luxembourg for providing the test vehicle. (This text was originally written in German language)



Impressum

Based on an idea by Romain Batya



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