



“The low yields of granitic soils, especially in organic production, gave this wine an intense and complex aroma, fresh and very elegant, with citrus notes in balance with discrete floral notes. On the mouth is very fresh and grass ending with crispiness.

Drink it by itself or pairing grilled fish or salads with fresh cheese.”

*Rui Roboredo Madeira*

## BEYRA ORGANIC / WHITE / 2023

Young wine. / Aged during 3 months with fine lees stirred ('batonnage') in stainless steels vats. / Organic grape varieties: Fonte Cal, Gouveio and Verdelho. / Altitude granitic soil.

### GRAPES

Fonte Cal, Gouveio, Verdelho.

### ORIGIN

Organically grown grapes from vineyards planted in the plateau area of Beira Interior wine region, in granitic soils at high altitude. The vineyards are all of native varieties that are perfectly adapted to environmental and climatic characteristics created by the altitude.

### VINIFICATION

Hand-picked grapes, reception with full destemming, whole-cluster pressed, fermentation at 16-17 °C using native yeasts for 20 days.

### AGEING

Ageing on the lees with “batonnage” in stainless steel vats until bottling in January.

### TECHNICAL NOTES

WHITE WINE

VINTAGE

2023

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

13,5%

pH 3,35

TOTAL ACIDITY

6,23 g/dm<sup>3</sup>

TOTAL SUGARS

2,2 g/dm<sup>3</sup>

ALLERGY ADVICE

Contains sulphites

EAN

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