



“My passion for wines with fresh and mineral flavours, led me to select granitic soils with these grapes and fermenting them with minimal maceration to show all the character of the grape variety. This wine has a very fresh aroma, with mineral notes and berries, long and elegant with firm tannins.

Try it pairing with Iberian ham, healed cheeses or a succulent steak.”

*Rui Roboredo Madeira*

## BEYRA ORGANIC / RED / 2023

Dry farming. / Organic grown grapes. / Altitude granitic soils.

### GRAPES

Tinta Roriz [Tempranillo], Pinot Noir and Jaen [Mencia]

### ORIGIN

Organically grown grapes from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 700 meters, planted in granitic soils with quartz veins.

### VINIFICATION

Hand-picked grapes, reception with full destemming, followed by crushing and cooling. Fermentation between 22 - 26°C during 7 days with smooth maceration.

### AGEING

Ageing in Stainless steel vats until bottling. To keep all the character of the grapes, this wine was not submitted to any barrel ageing (unoaked).

### TECHNICAL NOTES

RED WINE

VINTAGE  
2023

APPELLATION  
DOC BEIRA INTERIOR

ALCOHOL  
13,5%

pH  
3,88

TOTAL ACIDITY  
4,77 g/dm<sup>3</sup>

TOTAL SUGARS  
7,6 g/dm<sup>3</sup>

ALLERGY ADVICE  
Contains sulphites

EAN  
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