



“Fresh and vibrant aroma, apple, melon, peach and citrus aromas balanced by very discreet creamy vanilla notes.

Volume and acidity ending at a very long end of mouth.”

Rui Roboredo Madeira



BEYRA

CHARDONNAY / WHITE / 2020

100% Chardonnay / Altitude: 650 meters / Schist soils / Fermentation in stainless steel vats / Aged with fine lees stirred “batonnage” until bottling / Bottle ageing for 3 months at the Winery.

GRAPES

100% Chardonnay.

ORIGIN

100% Chardonnay grapes grown on schist soils from a plot of vineyard at 650 m altitude, located in the village of Vermiosa, in the sub-region of Castelo Rodrigo.

VINIFICATION

Hand-picked grapes. Reception with full destemming and immediate crushing. Fermentation in stainless steel tanks at a temperature between 16-17°C for a period of about 25 days.

AGEING

Ageing with fine lees stirred ‘batonnage’ until bottling, followed by bottle ageing for 3 months at the winery..

TECHNICAL NOTES

WHITE WINE

VINTAGE
2020

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13%

pH 3,45

TOTAL ACIDITY
5,93 g/dm³

TOTAL SUGARS
1,7 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52302 4

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