



“Fresh and vibrant aroma, green 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 / 2021

100% Chardonnay / Altitude: 650 meters / Schist soils / Fermentation in stainless steel vats and seasoned oak barrels / 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 destemming and crushing. Fermentation at a temperature between 16-18°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

2021

### APPELLATION

DOC BEIRA INTERIOR

### ALCOHOL

13,5%

### pH

3,52

### TOTAL ACIDITY

5,87 g/dm<sup>3</sup>

### TOTAL SUGARS

4,2 g/dm<sup>3</sup>

### ALLERGY ADVICE

Contains sulphites

### EAN

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