



“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 / 2023

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
2023

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
14%

pH 3,41

TOTAL ACIDITY
6,62 g/dm³

TOTAL SUGARS
0,3 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52302 4

