



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO



“Intense aroma, mineral balanced by elegant white floral hints, citrus notes of grapefruit and lime, together with fruit trees with pulp. Vibrant acidity with a volume that promises good ageing in the bottle.”

Rui Roboredo Madeira

BEYRA

FONTE CAL / WHITE / 2019

100% Fonte Cal / Fine lees stirring ('batonnage') for 2 months followed by 3 months of bottle ageing / Granite Soils / Altitude 750m

GRAPES

Fonte Cal (100%).

ORIGIN

Grapes from a vineyard planted at the Beira Interior's plateau, at an altitude of 750 in granite soils.

VINIFICATION

Hand-picked grapes, crushing without destemming. Fermentation in stainless steel vats with indigenous yeasts.

AGEING

2 months on the lees after alcoholic fermentation, followed by 3 months in the bottle.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2019

APPELLATION
DOC BEIRA
INTERIOR

ALCOHOL
13%

pH 3,28

TOTAL ACIDITY
6,81 g/dm³

TOTAL SUGARS
2,8 g/dm³

EAN
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