



“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 / 2021

100% Fonte Cal / Fine lees stirring ('batonnage') until bottling in late January, 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

Aged with fine lees stirred "batonnage" until bottling, which is done in late January, followed by 3 months in the bottle.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2021

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13,5%

pH 3,35

TOTAL ACIDITY
6,10 g/dm³

TOTAL SUGARS
4,4 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52127 3

