



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

*Rui Roboredo Madeira*

## BEYRA

### FONTE CAL / WHITE / 2023

100% Fonte Cal / Fermentation in 500 L wood barrels / Fine lees stirring ('batonnage') until bottling / Granite Soils / Altitude 750m

#### GRAPES

Fonte Cal (100%).

#### ORIGIN

Single vineyard wine from a plot in the village of Vermiosa, sub-region of Castelo Rodrigo at the Beira Interior's plateau, at an altitude of 750 in granite soils.

#### VINIFICATION

Hand-picked grapes, crushing without destemming. Fermentation in 500 L oak barrels.

#### AGEING

Aged with fine lees stirred "batonnage" until bottling.

#### TECHNICAL NOTES

WHITE WINE

VINTAGE

2023

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

13,5%

pH 3,37

TOTAL ACIDITY

5,76 g/dm<sup>3</sup>

TOTAL SUGARS

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

ALLERGY ADVICE

Contains sulphites

EAN

560 9851 52127 3

