



“Intense aroma of great complexity given by the grapes from low yield vineyards, putting together the maximum expression of purity of a fermentation with indigenous yeasts. The alcoholic fermentation was in cement tanks and the malolactic fermentation was in used barrels.

Impactful, explosion of liquorice, black fruits and spices balanced by very discreet oak barrel notes. In the mouth, it's full with voluminous tannins. It suggests a great longevity in the bottle and can be enjoyed now.

Very limited production and only produced in years of great quality.”

*Rui Roboredo Madeira*

## BEYRA

### GARRAFEIRA / RED / 2017

Tinta Roriz and Jaen grapes from the ancient Vermiosa vineyards. / Clay-schist soils. / Altitude above 800 meters. / Ageing for 18 months in french oak barrels, followed by 36 months bottle ageing.

#### GRAPES

90% Tinta Roriz [Tempranillo], 10% Jaen [Mencia].

#### ORIGIN

Grapes from ancient Vermiosa vineyards, planted in clay-schist soils, on the Beira Interior plateau in the Douro River basin in the heart of the Douro Internacional Natural Park, at an altitude above 800 meters.

#### VINIFICATION

Hand-picked grapes, reception with partial destemming and immediate crushing. Natural fermentation with indigenous yeasts in concrete tanks without temperature control, followed by malolactic fermentation in oak barrels.

#### AGEING

Ageing for 18 months in french oak barrels, followed by 36 months bottle ageing.

#### TECHNICAL NOTES

RED WINE

VINTAGE  
2017

APPELLATION  
DOC BEIRA INTERIOR

ALCOHOL  
14%

pH 3,66

TOTAL ACIDITY  
5,63 g/dm<sup>3</sup>

TOTAL SUGARS  
1,4 g/dm<sup>3</sup>

ALLERGY ADVICE  
Contains sulphites

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