



“Tropical notes of passion fruit and pineapple balanced with citrus notes of tangerine peel and lime with wet stone.

In the mouth it is plump, with fresh and vibrant acidity with the same flavour notes that you feel on the nose.”

Rui Roboredo Madeira

BEYRA GOUVEIO / WHITE / 2023

100% Gouveio [Godello] / Altitude: 700 meters / Schist soils.

GRAPES

100% Gouveio [Godello]

ORIGIN

Dry farming vineyard located in the village of Vermiosa at an average altitude of 700m.

VINIFICATION

Hand-picked grapes. Pressing of whole bunches without destemming in order to preserve all their aromatic potential. Fermentation in stainless steel vats at a temperature between 16-18°C.

AGEING

Ageing with fine lees stirring “batonnage”. At the end of the alcoholic fermentation for two months followed by a brief aging in the bottle until March of the year following the harvest.

TECHNICAL NOTES

WHITE WINE

VINTAGE

2023

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

13,5%

pH 3,16

TOTAL ACIDITY

6,74 g/dm³

TOTAL SUGARS

0,5 g/dm³

ALLERGY ADVICE

Contains sulphites

EAN

560 9851 52310 9

