



**RUI ROBOREDO MADEIRA**  
VINHOS DO VALE DO DOURO



“Intense and fruity aroma of ripe cherries and raspberries, balanced with very discreet hints of the barrel ageing. In the mouth is wide, with smooth and bulky tannins, having a very fresh and long finish.”

*Rui Roboredo Madeira*

## BEYRA

### JAEN / RED / 2018

100% Jaen [Mencia] / Organic Wine / Altitude: 700 meters / Granitic soils / Barrel ageing for 8 months.

#### GRAPES

100% Jaen [Mencia].

#### ORIGIN

Organic wine from 100% Jaen / Mencia grapes grown in vineyards planted in granitic soils, located in the village of Vermiosa, in the hearth of Douro International Natural Park, at an average altitude of 700 m.

#### VINIFICATION

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

#### AGEING

Half of the batch aged for 6 months in seasoned French oak barrels and the other half in cement eggs for 12 months.

Unfiltered wine, may throw some sediment with age.

#### TECHNICAL NOTES

##### RED WINE

VINTAGE  
2018

APPELLATION  
DOC BEIRA INTERIOR

ALCOHOL  
14%

pH 3,63

TOTAL ACIDITY  
6,72 g/dm<sup>3</sup>

TOTAL SUGARS  
2,9 g/dm<sup>3</sup>

ALLERGY ADVICE  
Contains sulphites

EAN  
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