



“Citrus and refreshing notes of grapefruit, lime, tangerine peel and passion fruit. Fresh and mineral in the mouth full of citrus and a hint of ginger.”

*Rui Roboredo Madeira*



## BEYRA

MOSCATEL GALEGO  
2019

WHITE /

100% Moscatel Galego / Altitude: 750 meters / Schist soils / Bottle ageing for 5 months.

GRAPES  
100% Sauvignon Blanc.

TECHNICAL  
NOTES

ORIGIN  
Organic wine from 100% Sauvignon Blanc grapes grown on schist soils from a plot of our vineyard at 750 m altitude, located in the village of Vermiosa, in the sub-region of Castelo Rodrigo.

WHITE WINE

VINIFICATION  
Hand-picked grapes. Reception with full destemming and immediate crushing. Fermentation in stainless steel tanks at a temperature between 16-17°C for a period of about 20 days.

VINTAGE  
2019

AGEING  
Ageing with fine lees stirred 'batonnage' for 15 days followed by bottle ageing for 5 months at the Winery.

APPELLATION  
DOC BEIRA  
INTERIOR

ALCOHOL  
13%

pH 3,25

TOTAL ACIDITY  
7,41 g/dm<sup>3</sup>

TOTAL SUGARS  
2,7 g/dm<sup>3</sup>

ALLERGY ADVICE  
Contains sulphites

EAN  
560 9851 52303 1

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