



“Respect for traditions, people, customs, soils, nature and willingness to try to make a wine with the least possible intervention in the cellar, led me to select from old biological vineyards in the parish of Vermiosa in Beira Interior, grapes of various red varieties that represent as much as possible the mix of grape varieties that were made in the vineyards of old, ones that always showcased parameters such as alcohol content, acidity, color, structure, smoothness of the wines to be obtained, etc. The grapes are from vines that are not watered, so as not to differ from what was done in the past, and the grapes are as they should be, created naturally.

In order not to interfere with vinification, this wine was fermented in cement vats without temperature control and with minimal extraction.

This wine shows a very fruity nose with wild fruits with discreet, nuanced florals, note its youth and irreverence, smooth, wide and persistent palate with freshness and very soft tannins.”

Rui Roboredo Madeira



BEYRA NATURAL / RED / 2023

Young / Aged in cement vats / Organic grapes of many varieties / High-altitude schist and granite soils

GRAPES

Mourisco, Rufete, Tinta Roriz, Borrão, Jaen, Tinta Amarela and Touriga Nacional.

ORIGIN

Organic grapes produced in vineyards planted on the Beira Interior plateau, at an average altitude of 700 meters, with schist and granite floors.
Old vineyards under dry farming.

VINIFICATION

Hand-picked grapes were totally destemming and crushing immediately. Fermentation with wild yeasts and without temperature control and a very gentle maceration done by hand.

AGEING

Aged in cement tanks until bottling.

TECHNICAL NOTES

NATURAL
RED WINE

VINTAGE
2023

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13%

pH 3,78

TOTAL ACIDITY
5,19 g/dm³

TOTAL SUGARS
0,5 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
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