



“Intense aroma with hints of strawberries, blueberries and jam. Smooth on the mouth with a long flavorsome finish.

Enjoy it by itself or pairing Mediterranean cuisine in general.”

Rui Roboredo Madeira

BEYRA

TINTA RORIZ [TEMPRANILLO] ROSÉ / 2024

Dry farming / 100% Tinta Roriz (Tempranillo) grapes from vineyards at an average altitude of 750m above sea level / Schist soils.

GRAPES

Tinta Roriz / Tempranillo (100%).

ORIGIN

Organically grown grapes from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 750 meters, planted in schist soils.

The vineyards are all of Tempranillo (Tinta Roriz) variety that is perfectly adapted to environmental and climatic characteristics created by the altitude.

VINIFICATION

Hand-picked grapes, reception with full destemming, whole-cluster pressed, skins remain in contact with the juice for a very short period, fermentation at 16-17 °C using native yeasts.

AGEING

During 4 months in Stainless steel vats until bottling.

TECHNICAL NOTES

ROSÉ WINE

VINTAGE
2024

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13%

pH 3,39

TOTAL ACIDITY
5,5 g/dm³

TOTAL SUGARS
2,5 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52168 6

