



“Complex aroma with sweet vegetable notes combined with wild berries and spices. Mineral character and slight earthy touch typical of the variety.

In the mouth it's fresh, with smooth but well-present tannins, with spicy notes and slight minerality.”

Rui Roboredo Madeira

BEYRA RUFETE / RED / 2018

100% Rufete / Average altitude: 700 meters / Granitic soil / Fermentation and ageing in cement vats and eggs.

GRAPES

100% Rufete.

ORIGIN

Grapes from vineyards grown under dry farming 100% of Rufete variety that came from two vineyard plots of granitic soils in the village of Vermiosa, in the hearth of Douro International Natural Park, at an average altitude of 700 m.

VINIFICATION & AGEING

Partial destemming and crushing. Full fermentation in cement vats with indigenous yeasts without temperature control, followed by ageing for 15 months in cement eggs.
10% of this wine aged in used French oak barrels.

Unfiltered wine, may throw some sediment with age.

TECHNICAL NOTES

RED WINE

VINTAGE
2018

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13%

pH 3,61

TOTAL ACIDITY
5,08 g/dm³

TOTAL SUGARS
2,6 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52386 4

