



“Through this wine I tried to express the complexity and elegance of high altitude white wines of Beira Interior, that we only can find it in the oldest vineyards.

Mineral and citric aroma of grapefruit and exotic fruits, balanced by the barrel ageing. In the mouth it is very fresh and long with lively acidity, in harmony with notes of French oak barrels, foreseeing great ageing potential.”

Rui Roboredo Madeira

BEYRA

GRANDE RESERVA / WHITE / 2019

Fonte Cal, Rabo de Ovelha and Síria grapes. / Schist-clay soils at an average altitude of 750 metres. / Fermentation and ageing with fine lees stirred “batonnage” in seasoned French oak barrels.

GRAPES

Fonte Cal (60%), Síria (35%), Rabo de Ovelha (5%).

ORIGIN

Grapes from vineyards of old vines mostly over 80 years old, planted in schist-clay soils on the Beira Interior plateau, part of the Douro River basin and the Douro International Natural Park, at an average altitude of 750 meters.

Grape selection of indigenous varieties - Fonte Cal, Rabo de Ovelha and Síria - perfectly adapted to the altitude, in variable quantities of each according to the years.

VINIFICATION

Hand-picked grapes to small perforated boxes of 15 kg. The grapes are pressed without crushing and without destemming in order to preserve all the aromatic potential of the grapes. A great effort is made to ensure that all pre-fermentation operations are carried out to the strictest possible extent and are therefore responsible for the intrinsic quality of the future wine preserving its primary aromas.

AGEING

Fermentation and ageing stirring the fine lees “batonnage” in seasoned French oak barrels until bottling.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2019

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13%

pH 3,09

TOTAL ACIDITY
6,81 g/dm³

TOTAL SUGARS
0,8 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52374 1

