



“Very intense aroma, almost explosive, wild fruits and spices with notes of licorice in perfect balance with discreet hints of vanilla and toasted oak barrel. Sweet attack on the mouth, with great volume, we feel the vibrant notes of fruit and spices that we feel in the nose, with very voluminous and smooth tannins, with long and persistent finish. Ready to drink.”

Rui Roboredo Madeira

BEYRA

GRANDE RESERVA / RED / 2015

Tinta Roriz [Tempranillo] and Touriga Nacional grapes / Schist soils at an altitude above 750m / 12 month ageing in 300 Lt extra-fine American oak barrels.

GRAPES

Tinta Roriz / Tempranillo (70%), Touriga Nacional (30%).

ORIGIN

Grapes from vineyards of old vines mostly over 40 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.

We selected the best grapes of Tinta Roriz [Tempranillo] perfectly adapted to the altitude and according to the years we added a variable amount of Touriga Nacional to complete the batch, giving complexity and elegance.

VINIFICATION

Hand-picked grapes. Reception with full destemming, followed by immediate crushing.

Fermentation between 22-26 °C during 7 days with smooth maceration in cement tanks, maceration using the classic technique of the “delestage”, 3 to 4 by fermentation.

AGEING

Ageing for 12 months in extra fine grain American oak barrels.

TECHNICAL NOTES

RED WINE

VINTAGE
2015

APPELLATION
DOC BEIRA
INTERIOR

ALCOHOL
14,5%

pH 3,88

TOTAL ACIDITY
5,42 g/dm³

TOTAL SUGARS
1,6 g/dm³

EAN
560 9851 52286 7

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