



“Very intense aroma, almost explosive, wild fruits and spices with notes of liquorice in perfect balance with discreet hints of 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. Great ageing potential.”

*Rui Roboredo Madeira*

## BEYRA

### GRANDE RESERVA / RED / 2021

Tinta Roriz [Tempranillo], Touriga Nacional and Jaen [Mencia] grapes / Schist soils at an altitude above 750m / 12 months ageing in French oak barrels and Burgundy cement eggs.

#### GRAPES

Tinta Roriz / Tempranillo (80%), Touriga Nacional (10%), Jaen / Mencia (10%)

#### 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 and Jaen to complete the batch, giving complexity and elegance.

#### VINIFICATION

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

Natural fermentation with smooth maceration in cement tanks, maceration using the classic technique of the “delestage”.

Malolactic fermentation in seasoned oak barrels.

#### AGEING

Ageing for 12 months in French oak barrels and Burgundy cement eggs.

#### TECHNICAL NOTES

RED WINE

VINTAGE  
2021

APPELLATION  
DOC BEIRA INTERIOR

ALCOHOL  
15%

pH 3,78

TOTAL ACIDITY  
5,03 g/dm<sup>3</sup>

TOTAL SUGARS  
3,8 g/dm<sup>3</sup>

ALLERGY ADVICE  
Contains sulphites

EAN  
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