



“Intense and fruity aroma of ripe cherries and raspberries, balanced with very discreet hints of the barrel ageing. In the mouth is wide, with smooth and bulky tannins, having a very fresh and long finish.”

*Rui Roboredo Madeira*

## BEYRA

### JAEN / RED / 2017

100% Jaen [Mencia] / Organic Wine / Altitude: 700 meters / Granitic soils / Barrel ageing for 8 months.

#### GRAPES

100% Jaen [Mencia].

#### ORIGIN

Organic wine from 100% Jaen / Mencia grapes grown in vineyards planted in granitic soils, located in the village of Vermiosa, in the hearth of Douro International Natural Park, at an average altitude of 700 m.

#### VINIFICATION

Hand-picked grapes, reception with full destemming, followed by crushing and cooling. Fermentation between 22 - 26°C during 7 days with smooth maceration.

#### AGEING

Aged during 8 months in French (2/3) and American (1/3) oak barrels.

Unfiltered wine, may throw some sediment with age.

#### TECHNICAL NOTES

RED WINE

VINTAGE  
2017

APPELLATION  
DOC BEIRA  
INTERIOR

ALCOHOL  
15%

pH 3,79

TOTAL ACIDITY  
5,29 g/dm<sup>3</sup>

TOTAL SUGARS  
1,1 g/dm<sup>3</sup>

EAN  
560 9851 52316 1