



"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."

Mi Moboredo Madeira

BEYRA JAEN / RED / 2022

100% Jaen [Mencia] / Organic Wine / Altitude: 700 meters / Granitic soils / Ageing for 12 months in concrete eggs and French oak barrels.

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 partial destemming, followed by immediate crushing. Natural fermentation with indigenous yeasts in concrete tanks without temperature control.

AGEING

Aged during 12 months in concrete eggs (80%) and the remaining batch in seasoned french oak barrels (20%). Unfiltered wine, may throw some sediment with age.

TECHNICAL NOTES

RED WINE

VINTAGE 2022

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL

13,5%

pH 3,7

TOTAL ACIDITY 4,38 g/dm³

TOTAL SUGARS 2,7 g/dm³

ALLERGY ADVICEContains sulphites

EAN

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