



“Intense aroma, with a mineral character in balance with floral notes of roses and violets in harmony with aromas of tangerine and grapefruit peel.

Acidity and freshness with fruit dominate the palate, very long and creamy with very fresh acidity.”

*Rui Roboredo Madeira*



## BEYRA

### MOSCATEL GALEGO WHITE / 2023

100% Moscatel Galego Branco grapes from our vineyard grown organically under dry farming, located in the village of Vermiosa in the heart of the Douro International Natural Park at 725 meters of altitude. / Whole pressed grapes without destemming. / Natural fermentation with indigenous yeasts at a controlled temperature between 16-17 °C.

#### GRAPES

100% Moscatel Galego Branco.

#### ORIGIN

Organically grown grapes under dry farming from our schist soil vineyard of clay-schist soil with quartz veins, at an altitude of 725m, in the heart of the Douro International Natural Park, where the cold nights help to preserve the full potential of the primary aromas of this variety.

#### VINIFICATION

Hand-picked grapes. Smooth pressing of the whole bunches without destemming, in order to preserve the integrity of the grapes as much as possible, natural fermentation with indigenous yeasts at a controlled temperature between 16 - 17 °C in order to reach the maximum expression of the grape variety / soil / climate.

#### AGEING

After alcoholic fermentation, the wine was in contact with the fine lees, which were stirred for about a month in stainless steel vats to gain creaminess and mouth volume.

After bottling, the wine aged for 3 months in the bottle.

#### TECHNICAL NOTES

WHITE WINE

#### VINTAGE

2023

#### APPELLATION

DOC BEIRA INTERIOR

#### ALCOHOL

13%

pH 3,35

#### TOTAL ACIDITY

6,71 g/dm<sup>3</sup>

#### TOTAL SUGARS

1,9 g/dm<sup>3</sup>

#### ALLERGY ADVICE

Contains sulphites

#### EAN

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