



"Intense aroma with hints of strawberries, blueberries and jam. Smooth on the mouth with a long flavorsome finish.

Enjoy it by itself or pairing Mediterranean cuisine in general."

Mi Moboredo Madeira

BEYRA

TINTA RORIZ [TEMPRANILLO] ROSÉ / 2020

Dry farming / 100% Tinta Roriz (Tempranillo) grapes from vineyards at an average altitude of 750m above sea level / Schist soils.

GRAPES	TECHNICAL NOTES

Tinta Roriz / Tempranillo (100%).

ORIGIN

Organically grown grapes from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 750 meters, planted in schist soils.

The vineyards are all of Tempranillo (Tinta Roriz) variety that is perfectly adapted to environmental and climatic characteristics created by the altitude.

VINIFICATION

Hand-picked grapes, reception with full destemming, whole-cluster pressed, skins remain in contact with the juice for a very short period, fermentation at 16-17 °C using native yeasts.

AGEING

During 4 months in Stainless steel vats until bottling.

ROSÉ WINE

VINTAGE 2020

APPELLATION DOC BEIRA INTERIOR

ALCOHOL 13%

pH 3,34

TOTAL ACIDITY 5,41 g/dm³

TOTAL SUGARS $2,4 \, g/dm^3$

ALLERGY ADVICE Contains sulphites

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