



"Complex, mineral aroma with discreet smoke, stone fruits such as peach and apricot, subtle notes of bergamot, lavender and pomegranate. Great volume in the mouth, very unctuous, acidity in perfect balance with maturation, long and harmonious.

Mi Moboredo Madeira

## **BEYRA**

## **ROSÉ CUVÉE ESPECIAL / 2021**

Dry farming. / Tinta Roriz, Touriga Nacional, Rufete and Pinot Noir grapes from several vineyard plots at an average altitude of 750m. / Schist and granitic soils.

### **GRAPES**

Tinta Roriz, Touriga Nacional, Rufete, Pinot Noir.

### ORIGIN

Grapes from vineyards planted on the Beira Interior plateau, at an average altitude of 750 meters, in schist and granite soils.

### VINIFICATION

Hand-picked grapes. Destemming and smooth crushing, alcoholic fermentation at a temperature of around 16°C in "perles" (used 390 liter french oak barrels), followed by ageing with fine lees stirring until the end of February.

### AGEING

In "perles" with battonage until the end of February, followed by an ageing in bottle until June 2022.

### TECHNICAL NOTES

ROSÉ WINE

## VINTAGE

2021

# APPELLATION DOC BEIRA INTERIOR

DOO DEIMA INTERNO

## **ALCOHOL** 13,5%

10,0,0

**pH** 3,49

# TOTAL ACIDITY 5,08g/dm<sup>3</sup>

TOTAL SUGARS 3,7 g/dm<sup>3</sup>

## ALLERGY ADVICE

Contains sulphites

### EAN

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