



“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.

Rui Roboredo Madeira

BEYRA ROSÉ CUVÉE ESPECIAL / 2022

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 bottle ageing.

TECHNICAL NOTES

ROSÉ WINE

VINTAGE
2022

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13%

pH 3,24

TOTAL ACIDITY
5,96 g/dm³

TOTAL SUGARS
3,9 g/dm³

ALLERGY ADVICE
Contains sulphites

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