





"Citrus and refreshing notes of grapefruit, lime, tangerine peel and passion fruit. Fresh and mineral in the mouth full of citrus and a hint of ginger."

Mi Moboredo Madeira

BEYRA

SAUVIGNON BLANC WHITE / 2023

100% Sauvignon Blanc / Organic Wine / Altitude: 750 meters / Schist-clay soils.

GRAPES

100% Sauvignon Blanc.

ORIGIN

Organic wine from 100% Sauvignon Blanc grapes grown on schist-clay soils from a plot of our vineyard at 750 m altitude under dry farming, located in the village of Vermiosa, in the heart of the Douro Internacional Natural Park.

VINIFICATION

Hand-picked grapes. The whole bunch is pressed without destemming in order to preserve all the aromatic potential. Spontaneous fermentation in stainless steel vats at a controlled temperature between 16-17°C.

AGEING

Ageing with fine lees stirred 'batonnage' for 2 months, followed by bottle ageing for 3 months at the winery.

TECHNICAL NOTES

WHITE WINE

VINTAGE 2023

APPELLATIONDOC BEIRA INTERIOR

ALCOHOL 13,5%

pH 3,39

TOTAL ACIDITY 6,47 g/dm³

TOTAL SUGARS 0,4 g/dm³

ALLERGY ADVICEContains sulphites

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