

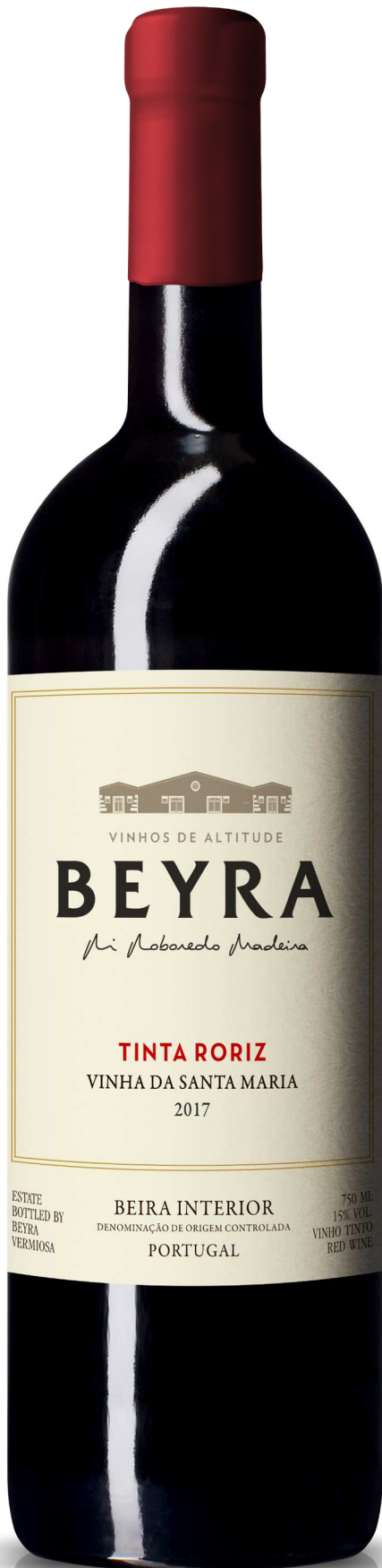


“Intense aroma of great complexity, as a result of the excellent grape maturation and low yields, together with the maximum expression of the purity of a fermentation with indigenous yeasts, alcoholic fermentation in concrete tanks, malolactic fermentation in used barrels and ageing in high quality barrels.

Purity and elegance, perfect balance between black fruits, liquorice and discreet spicy notes in harmony with soft barrel aromas. Very fresh, firm and wide in the mouth, with firm and full tannins.

It foresees a great longevity in the bottle or can be enjoyed now. Very limited production and only produced in years of exceptional quality.”

Rui Robredo Madeira



BEYRA

VINHA DA SANTA MARIA TINTA RORIZ / RED / 2017

Single Vineyard / 100% Tinta Roriz [Tempranillo] / Altitude: 825 meters / Ageing for 12 months in oak barrels.

GRAPES

100% Tinta Roriz [Tempranillo].

ORIGIN

100% Tinta Roriz [Tempranillo] grapes from Santa Maria's vineyard, grown under dry framing at the village of Vermiosa, in the hearth of Douro International Natural Park.

Limestone clay soil at an average altitude of 825 meters.

VINIFICATION

Hand-picked grapes, reception with partial destemming and immediate crushing. Natural fermentation with indigenous yeasts in concrete tanks without temperature control, followed by malolactic fermentation in oak barrels.

AGEING

Ageing for 12 months in French (50%) and American (50%) oak barrels.

BOTTLING

In 2019 March, without filtration and may throw in time some sediment during ageing.

TECHNICAL NOTES

RED WINE

VINTAGE
2017

APPELLATION
DOC BEIRA
INTERIOR

ALCOHOL
15%

pH 3,70

TOTAL ACIDITY
5,15 g/dm³

TOTAL SUGARS
3,2 g/dm³

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