



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO

“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 Roboredo Madeira

BEYRA

VINHA DA SANTA MARIA TINTA RORIZ / RED / 2018

Single Vineyard / 100% Tinta Roriz [Tempranillo] / Altitude above 800 meters / Ageing for 12 months in french oak barrels and cement eggs.

GRAPES

100% Tinta Roriz [Tempranillo].

ORIGIN

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

Limestone clay soil at an average altitude above 800 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 oak barrels (50% of the blend) and cement eggs (the remaining 50%).

BOTTLING

In 2020 April, without filtration and may throw in time some sediment during ageing.

TECHNICAL NOTES

RED WINE

VINTAGE
2018

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
14%

pH 3,63

TOTAL ACIDITY
5,68 g/dm³

TOTAL SUGARS
1,1 g/dm³

ALLERGY ADVICE
Contains sulphites

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