



In 2021, I acquired some of these very old vineyards, to focus on wines exclusively made from grapes from these vines. Every day, I dream that one day, the highaltitude wines of Beira Interior will be part of what Portugal has to offer from the tradition of grape varieties that are best suited to this region, that we found in old vineyards.

The grapes are tasted in the vineyards very frequently before harvesting, trying to reach the best of each variety in the old vines and thus create the best balance.

Very intense and mineral, citrus and floral notes well integrated with the aromas from fermentation in barrels and the excellent integration of oak, in the mouth it is creamy and fat with a very fresh and long finish."

Mi Moboredo Madeira

## **BEYRA**

## **OLD VINES / WHITE / 2022**

Old vines grapes from traditional varieties: Fonte Cal, Rabo de Ovelha, Síria and others / Clay-schist soils with quartz veins at an altitude above 700m / Fermentation and ageing with stirring of fine lees for about six months in french oak barrels.

**GRAPES** 

Fonte Cal, Rabo de Ovelha, Síria and others.

DEIGIN

Grapes from old vines planted in clay-schist soil around the village of Vermiosa, at an altitude above 700m.

VINIFICATION AND AGEING

Hand-picked grapes.

Fermentation and ageing with stirring of fine lees for about six months in french oak barrels.

**TECHNICAL NOTES** 

WHITE WINE

VINTAGE 2022

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL

13,5%

**pH** 3,25

TOTAL ACIDITY 6,19 g/dm<sup>3</sup>

TOTAL SUGARS 3,9 g/dm<sup>3</sup>

**ALLERGY ADVICE**Contains sulphites

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