



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 that created this wine fermented together. My goal was to harvest the various grape varieties from different vineyards when I believed the timing was right to produce a wine for ageing. Great concentration and very fresh, the blend produced a remarkable complex aroma where the notes of oak mingle harmoniously and add complexity to the spices, blackberry, liquorice and violets, in a blend that promises to get better in the bottle year after year. Complex, very concentrated aroma."

Mi Moboredo Madeira

BEYRA

OLD VINES / RED / 2021

Old vines grapes from traditional varieties: Mourisco, Tinta Roriz, Borrão, Tinta Amarela and Rufete / Clay-schist soils at an altitude above 700m. / Aging for 12 months in french oak barrels.

GRAPES

Mourisco, Tinta Roriz, Borrão, Tinta Amarela, Rufete.

ORIGIN

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

Field blend of Mourisco and Tinta Roriz varieties, with small amounts of Borrão, Tinta Amarela and Rufete.

VINIFICATION AND AGEING

Hand-picked grapes.

Natural fermentation with indigenous yeasts in cement vats. Ageing for 12 months in french oak barrels.

TECHNICAL NOTES

RED WINE

VINTAGE 2021

APPELLATIONDOC BEIRA INTERIOR

ALCOHOL

14,5%

pH 3,76

TOTAL ACIDITY 5,07 g/dm³

TOTAL SUGARS 3,9 g/dm³

ALLERGY ADVICEContains sulphites

FΛN

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VINHAS VELHAS 2021

ROBOREDO MAI