



"Very intense and mineral aroma with citrus notes balanced with floral hints of roses. Great mouth volume, citrus notes marked by a vibrant acidity and salinity, persistent finish very fresh and long."

Mi Moboredo Madeira

BEYRA ALTITUDE RIESLING / WHITE / 2016

100% Riesling / Altitude: 750 meters / Schist soils with quartz veins.

GRAPES

Riesling (100%).

ORIGIN

100% Riesling grapes from a plot of vineyard at 750 m altitude, located in the village of Vermiosa, in the sub-region of Castelo Rodrigo, with schist soils with quartz veins.

VINIFICATION

Hand-picked grapes. Reception of the grapes in the winery with full destemming and immediately crushed. Fermentation in stainless steel vats with temperature control between 16-17°C during 20 days with indigenous yeasts.

AGEING

Aged with fine lees stirred "batonnage" until bottling in the end of January, followed by bottle ageing during 5 months at the winery.

TECHNICAL NOTES

WHITE WINE

VINTAGE 2016

APPELLATION DOC BEIRA INTERIOR

ALCOHOL 13%

pH 2,98

TOTAL ACIDITY 7,68 g/dm³

TOTAL SUGARS 7,0 g/dm³

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