



**RUI ROBOREDO MADEIRA**  
VINHOS DO VALE DO DOURO



“Fruity aroma with very elegant and discreet minerality. Berries and spices, fresh, with a fruity lasting finish. The soul of this wine lies in the unique combination of the Síria and Fonte Cal native grape varieties, from old vines planted in granite and schist soils with quartz veins, in the Douro River’s hydrographical basin, at an average altitude of 700 meters above sea level.

Enjoy with lamb dishes, appetizers, cheeses, pastas and Mediterranean cuisine.”

*Rui Robredo Madeira*

## BEYRA RED / 2016

Young wine / 12 months ageing in stainless steel vats / Grape varieties: Tinta Roriz (Tempranillo) and Touriga Nacional / Granite and schist soils with quartz veins.

### GRAPES

Tinta Roriz / Tempranillo (75%), Touriga Nacional (25%).

### ORIGIN

Grapes come from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 700 meters, growing in granitic and schist soils with quartz veins.

The vineyards are all of native varieties that are perfectly adapted to environmental and climatic characteristics created by the altitude.

### VINIFICATION

Hand-picked grapes, reception with full destemming, followed by crushing and cooling. Fermentation between 22 - 26 °C during 7 days with smooth maceration.

### AGEING

Aged for 1 year in stainless steel vats until bottling.

### TECHNICAL NOTES

RED WINE

VINTAGE  
2016

APPELLATION  
DOC BEIRA  
INTERIOR

ALCOHOL  
13%

pH 3,75

TOTAL ACIDITY  
4,78 g/dm<sup>3</sup>

TOTAL SUGARS  
4,7 g/dm<sup>3</sup>

EAN  
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