



“Very mineral and citrus, grapefruit, slightly smoky, vibrant acidity with a structure that promises good ageing in the bottle. The soul of this wine lies in the unique combination of the Síria and Fonte Cal native grape varieties, from vines planted in purely granite soils with quartz veins, in the Douro River’s hydrographical basin, at an average altitude of 725 meters above sea level.

Excellent with shellfish, fatty fish and cured goat cheeses.”

Rui Roboredo Madeira



BEYRA

RESERVA QUARTZ / WHITE / 2017

6 months bottle aged / Síria and Fonte Cal native grapes / Granite soils with quartz veins / Average altitude: 700m.

GRAPES

Síria (50%), Fonte Cal (50%).

ORIGIN

Grapes come from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 725 meters, growing in granite soils with quartz veins.

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

VINIFICATION

Hand-picked grapes, reception with full destemming, whole-cluster pressed, fermentation at 16-17 °C using native yeasts for 20 days.

AGEING

Ageing during 6 months in bottle.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2017

APPELLATION
DOC BEIRA
INTERIOR

ALCOHOL
13,5%

pH 3,15

TOTAL ACIDITY
5,94 g/dm³

TOTAL SUGARS
2,4 g/dm³

EAN
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