



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 Roboredo Madeira

BEYRA WHITE / 2017

Young wine / 4 months ageing in stainless steel / Grape varieties: Síria and Fonte Cal / Granite and schist soils with quartz veins.

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 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, whole-cluster pressed, fermentation at 16-17 °C using native yeasts for 20 days.

AGEING

Aged during 4 months in Stainless steel vats until bottling.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2017

APPELLATION
DOC BEIRA
INTERIOR

ALCOHOL
13,5%

pH 3,12

TOTAL ACIDITY
6,28 g/dm³

TOTAL SUGARS
3,3 g/dm³

EAN
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