



“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. Robust and structured on the palate with a thick texture evoking grapes grown under stress.

Decant before serving. Enjoy with strong meat dishes, game or your favourite strong cheeses.”

Rui Robredo Madeira



BEYRA SUPERIOR / RED / 2016

12 months in 1/3 French and 2/3 American new oak barrels. / Field blend of a selection of native grapes from several vineyards, of grape varieties Tinta Roriz [Tempranillo], Jaen [Mencia], Touriga Nacional and a small percentage of old vines with Rufete. / Schist soils.

GRAPES

Tinta Roriz / Tempranillo (70%), Jaen / Mencia (20%), Touriga Nacional (7%), Rufete (3%).

ORIGIN

Grapes come from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 700 meters, usually with more than 40 years of age, growing in schist soils.

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, followed by crushing and cooling. Fermentation between 22 - 26°C during 7 days with smooth maceration.

AGEING

Ageing during 12 months in 1/3 French and 2/3 American new oak barrels.

TECHNICAL NOTES

RED WINE

VINTAGE
2016

APPELLATION
DOC BEIRA
INTERIOR

ALCOHOL
13,5%

pH 3,85

TOTAL ACIDITY
6,03 g/dm³

TOTAL SUGARS
4,4 g/dm³

EAN
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