



"This is a wine of the best vintages of Beira Interior, where the altitude in hot years allows to combine freshness and acidity with great concentration.

Intense notes of spice and licorice from Tempranillo [Tinta Roriz] grapes, balanced by the freshness and elegance of Touriga Nacional. In the mouth it has great concentration and structure. The long ageing gave it balance and elegance.

Great ageing potential."

Rui Roboredo Madeira

RUI ROBOREDO MADEIRA BEIRA INTERIOR / RED / 2015

Tempranillo and Touriga Nacional native grapes from old vines of Vermiosa / Granitic and schist soils with quartz veins / Average altitude of 750 meters / Ageing during 24 months in new French (2/3) and American (1/3) oak barrels, followed by 12 months in bottle.

GRAPES

Tinta Roriz (90%), Touriga Nacional (10%).

ORIGIN

Grapes from the oldest vineyards of Vermiosa, planted at an average altitude of 750 m, of Tempranillo [Tinta Roriz] and Touriga Nacional varieties. Granite and schist soils, with many quartz veins.

VINIFICATION

Hand-picked grapes to small perforated boxes.

Reception in a sorting table. Destemming and immediate crushing. Fermentation at a temperature between 22 - 26 ° C during 7 days with smooth maceration.

AGEING

Ageing during 24 months in new French (2/3) and American (1/3) oak barrels, followed by 12 months in bottle.

TECHNICAL NOTES

RED WINE

VINTAGE
2015

APPELLATION
DOC BEIRA
INTERIOR

ALCOHOL
15%

pH 3,76

TOTAL ACIDITY
5,1 g/dm³

TOTAL SUGARS
4,6 g/dm³

EAN
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