



“My passion for wines with fresh and mineral flavours, led me to select granitic soils with these grapes and fermenting them with minimal maceration to show all the character of the grape variety. This wine has a very fresh aroma, with mineral notes and berries, long and elegant with firm tannins.

Try it pairing with Iberian ham, healed cheeses or a succulent steak”

*Rui Roboredo Madeira*

## BEYRA ORGANIC / RED / 2016

Young / Ageing in stainless steel vats. / Grapes: Touriga Nacional and Tempranillo [Tinta Roriz] / Granitic soils.

### GRAPES

Touriga Nacional (50%), Tinta Roriz / Tempranillo (50%).

### ORIGIN

Organically grown grapes from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 700 meters, planted in granitic soils.

The vineyards are all of Touriga Nacional and Tempranillo / Tinta Roriz varieties that is 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

Ageing in Stainless steel vats until bottling in May.

### TECHNICAL NOTES

RED WINE

VINTAGE  
2016

APPELLATION  
DOC BEIRA  
INTERIOR

ALCOHOL  
13%

pH 3,77

TOTAL ACIDITY  
5,05 g/dm<sup>3</sup>

TOTAL SUGARS  
0,6 g/dm<sup>3</sup>

EAN  
560 9851 52128 0