



**RUI ROBOREDO MADEIRA**  
VINHOS DO VALE DO DOURO



“Fruity aroma with very elegant and discreet minerality in balance with barrel ageing notes. Berries, spices, subtle notes of vanilla and toast. Fruity and persistent with fresh and elegant aftertaste.

Try it with beef roasts, Iberian ham and cheeses.”

*Rui Roboredo Madeira*

## BEYRA RESERVA / RED / 2017

8 months ageing in seasoned French (1/3) and American (2/3) oak barrels. / Grape varieties: Tinta Roriz [Tempranillo] and Jaen [Mencia] / Altitude schist soils.

### GRAPES

Tinta Roriz / Tempranillo (85%), Jaen / Mencia (15%).

### ORIGIN

Grapes come from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 700 meters, 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 8 months in 1/3 French and 2/3 American new oak barrels.

### TECHNICAL NOTES

RED WINE

VINTAGE  
2017

APPELLATION  
DOC BEIRA  
INTERIOR

ALCOHOL  
14%

pH 3,72

TOTAL ACIDITY  
5,25 g/dm<sup>3</sup>

TOTAL SUGARS  
4,3 g/dm<sup>3</sup>

EAN  
560 9851 52102 0