



“Fresh and vibrant aroma, apple, melon, peach and citrus aromas.
Volume and acidity ending at a very long end of mouth.”

Rui Roboredo Madeira

BEYRA CHARDONNAY / WHITE / 2018

100% Chardonnay / Altitude: 650 meters / Schist soils /
Fermentation in stainless steel vats / Aged with fine lees stirred
“batonnage” until bottling / Bottle ageing for 3 months at the
Winery

GRAPES

100% Chardonnay.

ORIGIN

100% Chardonnay grapes grown on schist soils from a plot of
vineyard at 650 m altitude, located in the village of Vermiosa, in the
sub-region of Castelo Rodrigo.

VINIFICATION

Hand-picked grapes. Reception with full destemming and
immediate crushing. Fermentation in stainless steel tanks at a
temperature between 16-17°C for a period of about 25 days.

AGEING

Ageing with fine lees stirred ‘batonnage’ until bottling at the end of
April.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2018

APPELLATION
DOC BEIRA
INTERIOR

ALCOHOL
14%

pH 3,43

TOTAL ACIDITY
5,51 g/dm³

TOTAL SUGARS
3,8 g/dm³

EAN
560 9851 52302 4



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