



“Citrus and refreshing notes of grapefruit, lime, tangerine peel and passion fruit. Fresh and mineral in the mouth full of citrus and a hint of ginger.”

Rui Roboredo Madeira

BEYRA SAUVIGNON BLANC WHITE / 2017

100% Sauvignon Blanc / Organic Wine / Altitude: 750 meters / Schist soils / Bottle ageing for 5 months.

GRAPES

100% Sauvignon Blanc.

ORIGIN

Organic wine from 100% Sauvignon Blanc grapes grown on schist soils from a plot of our vineyard at 750 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 20 days.

AGEING

Ageing with fine lees stirred 'batonnage' for 15 days followed by bottle ageing for 5 months at the Winery.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2017

APPELLATION
DOC BEIRA
INTERIOR

ALCOHOL
13,5%

pH 3,19

TOTAL ACIDITY
6,35 g/dm³

TOTAL SUGARS
0,5 g/dm³

EAN
560 9851 52303 1