



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



“Intense and stone aroma, slightly smoky, mineral in balance with elegant white floral hints, citrus notes as grapefruit and lime, together with fruit trees with pulp. Vibrant acidity with a structure that promises good ageing in the bottle.”

*Rui Roboredo Madeira*

## BEYRA

### SUPERIOR / WHITE / FONTE CAL / 2018

100% Fonte Cal / Granite Soils / Average Altitude: 750m

#### GRAPES

Fonte Cal (100%).

#### ORIGIN

Grapes come from a vineyards planted at the Beira Interior appellation, at an average altitude of 750 in granite soils.

#### VINIFICATION

Hand-picked grapes, whole-cluster pressed, alcoholic fermentation at 18 °C using native yeasts for approximately 20 days.

#### AGEING

45 days in the lees after alcoholic fermentation, 90 days in the bottle before release in the end of April.

#### TECHNICAL NOTES

WHITE WINE

**VINTAGE**  
2018

**APPELLATION**  
DOC BEIRA  
INTERIOR

**ALCOHOL**  
13,5%

**pH** 3,15

**TOTAL ACIDITY**  
6,68 g/dm<sup>3</sup>

**TOTAL SUGARS**  
4,0 g/dm<sup>3</sup>

**EAN**  
560 9851 52127 3