



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



“This is a wine of the best vintages of Beira Interior, where the altitude in hot years allows to combine freshness and acidity with great concentration. Intense notes of spice and liquorice from Tempranillo [Tinta Roriz] grapes, balanced by the freshness and elegance of Touriga Nacional. In the mouth it has great concentration and structure. The long ageing gave it balance and elegance. Great ageing potential.”

*Rui Roboredo Madeira*

## **RUI ROBOREDO MADEIRA** **BEIRA INTERIOR / RED / 2017**

Tempranillo and Touriga Nacional native grapes from old vines of Vermiosa / Granitic and schist soils with quartz veins / Average altitude of 750 meters / Ageing during 15 months in new French (60%) and American (40%) oak barrels.

### **GRAPES**

Tinta Roriz (Tempranillo) 90%, Touriga Nacional 10%.

### **ORIGIN**

Grapes from the oldest vineyards of Vermiosa, planted at an average altitude of 750 m, of Tempranillo [Tinta Roriz] and Touriga Nacional varieties. Granite and schist soils, with many quartz veins.

### **VINIFICATION**

Hand-picked grapes to small perforated boxes. Reception in a sorting table. Destemming and immediate crushing. Fermentation at a temperature between 22 - 26 ° C during 7 days with smooth maceration.

### **AGEING**

Ageing during 15 months in new French (60%) and American (40%) oak barrels.

### **TECHNICAL NOTES**

RED WINE

**VINTAGE**  
2017

**APPELLATION**  
DOC BEIRA  
INTERIOR

**ALCOHOL**  
15%

pH 3,76

**TOTAL ACIDITY**  
5,1 g/dm<sup>3</sup>

**TOTAL SUGARS**  
4,6 g/dm<sup>3</sup>

**EAN**  
560 9851 52190 7