



“Aroma with a strong mineral character, with notes of red fruits, currants and pomegranates.

In the mouth it shows a surprising acidity with great volume due to the origin of the grapes at high altitude.”

Rui Roboredo Madeira

BEYRA

QUARTZ / ROSÉ / 2023

Dry farming. / Grapes of Mourisco, Tinta Roriz / Tempranillo, Touriga Nacional and Rufete native varieties. / Granitic soils with quartz veins at an average altitude of 750m.

GRAPES

Mourisco, Tinta Roriz / Tempranillo, Touriga Nacional, Rufete.

ORIGIN

Grapes come from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 750 meters, growing in granite soils with quartz veins.

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, whole-cluster pressed, skins remain in contact with the juice for a very short period, fermentation at 16-17 °C using native yeasts.

AGEING

During 4 months in Stainless steel vats until bottling.

TECHNICAL NOTES

ROSÉ WINE

VINTAGE

2023

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

13%

pH 3,19

TOTAL ACIDITY

5,45 g/dm³

TOTAL SUGARS

2,5 g/dm³

ALLERGY ADVICE

Contains sulphites

EAN

560 9851 52412 0

