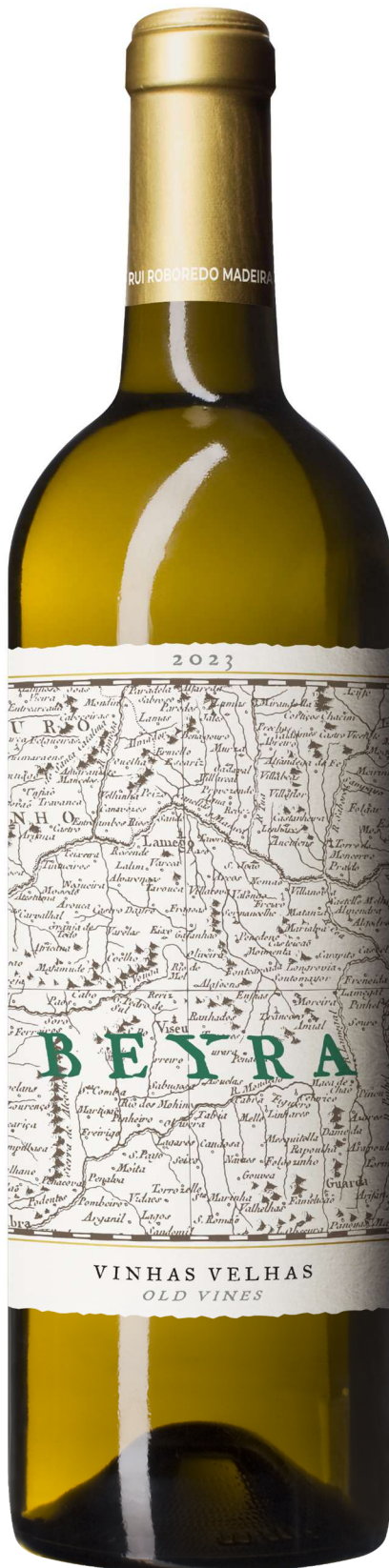




“After my first harvest in 1986 in a winery in the village of Vermiosa, it was there, in that same winery, that my great adventure in Beira Interior region began in 2011. Here I found many old vines, which have always been my greatest motivation. They held the mystery of finding mixed grape varieties in the vineyard that were rarely known. In 2021, I acquired some of these very old vineyards, to focus on wines exclusively made from grapes from these vines. Every day, I dream that one day, the high-altitude wines of Beira Interior will be part of what Portugal has to offer from the tradition of grape varieties that are best suited to this region, that we found in old vineyards.

The grapes are tasted in the vineyards very frequently before harvesting, trying to reach the best of each variety in the old vines and thus create the best balance. Very intense and mineral, citrus and floral notes well integrated with the aromas from fermentation in barrels and the excellent integration of oak, in the mouth it is creamy and fat with a very fresh and long finish.”

Rui Roboredo Madeira



BEYRA OLD VINES / WHITE / 2023

Old vines grapes of traditional varieties in field blend: Fonte Cal, Rabo de Ovelha, Síria and others / Clay-schist soils with quartz veins at an altitude above 700m / Fermentation and ageing with stirring of fine lees for about six months in french oak barrels.

GRAPES

Old vines grapes of traditional Beira Interior's varieties in 'field blend', such as: Fonte Cal, Rabo de Ovelha, Syria and others.

ORIGIN

Grapes from old vines planted in clay-schist soil around the village of Vermiosa, at an altitude above 700m.

VINIFICATION AND AGEING

Hand-picked grapes.
Fermentation and ageing with stirring of fine lees for about six months in french oak barrels.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2023

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13,5%

pH 3,32

TOTAL ACIDITY
6,36 g/dm³

TOTAL SUGARS
4,3 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52418 2

