



“Citrus and minerality, grapefruit, notes of nettles and white flowers, very fresh in the mouth, revealing the altitude of the vineyards. The soul of this wine lies in the unique combination of Fonte Cal, Síría and Gouveio native grape varieties from old vines planted in granite and schist soils with quartz veins, in the Douro River’s hydrographical basin, at an average altitude of 700 meters above sea level. Excellent as an aperitif, for snacking, with grilled fish and seafood, with friends.”

Rui Roboredo Madeira

BEYRA WHITE / 2024

Young wine / 4 months ageing in stainless steel / Grape varieties: Gouveio [Godello], Síría and Fonte Cal / Granite and schist soils with quartz veins / Average altitude 700m.

GRAPES

Gouveio/Godello (50%), Síría (30%), Fonte Cal (20%).

ORIGIN

Grapes come from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 700 meters, growing in granite and schist soils with quartz veins.

The vineyards are all of native varieties that are perfectly adapted to environmental and climatic characteristics created by the altitude.

VINIFICATION

Hand-picked grapes, reception with full destemming, whole-cluster pressed, fermentation at 16-17 °C using native yeasts for 20 days.

AGEING

Aged during 4 months in Stainless steel vats until bottling.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2024

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13%

pH 3,35

TOTAL ACIDITY
5,46 g/dm³

TOTAL SUGARS
2,2 g/dm³

ALLERGY ADVICE
Contains sulphites

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