



“A clear, bright wine with a yellow-green color. The aroma is intense and very open, with fresh tropical fruit - especially mango - along with ripe citrus, mainly grapefruit.

On the palate it is lively and flavorful, with the same fruit notes showing clearly. The acidity is well balanced, giving freshness and good overall harmony, and it reflects its high-altitude origin.”

Rui Roboredo Madeira

BEYRA WHITE / 2025

Arinto, Gouveio [Godello] and Síria native grape varieties. /
Dry-farming vineyards. / High-altitude granite soils. / Average
altitude: 650 m.

GRAPES

Arinto, Gouveio, Síria.

ORIGIN

Grapes from vineyards planted on the Beira Interior plateau, at an average altitude of 650 metres, mainly on granite and schist soils with quartz veins.

VINIFICATION

Hand-picked grapes, fully destemmed and pressed.
Fermentation at 16°C in stainless-steel tanks.

AGEING

Aged for 4 months in stainless-steel tanks until bottling.

TECHNICAL NOTES

WHITE WINE

VINTAGE

2025

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

12,5%

pH 3,20

TOTAL ACIDITY

6,20 g/dm³

TOTAL SUGARS

2,6 g/dm³

ALLERGY ADVICE

Contains sulphites

EAN

560 9851 52211 9

