



“Fresh and vibrant aroma, green apple, melon, peach and citrus aromas balanced by very discreet creamy vanilla notes. Volume and acidity ending at a very long end of mouth.”

*Rui Roboredo Madeira*

## BEYRA

### CHARDONNAY / WHITE / 2024

100% Chardonnay / Altitude: 650 meters / Schist soils / Fermentation in stainless steel vats and seasoned oak barrels / Aged with fine lees stirred “batonnage” until bottling / Bottle ageing for 3 months at the Winery.

#### GRAPES

100% Chardonnay.

#### ORIGIN

100% Chardonnay grapes grown on schist soils from a plot of vineyard at 650 m altitude, located in the village of Vermiosa, in the sub-region of Castelo Rodrigo.

#### VINIFICATION

Hand-picked grapes. Reception with destemming and crushing. Fermentation at a temperature between 16-18°C for a period of about 25 days.

#### AGEING

Ageing with fine lees stirred ‘batonnage’ until bottling, followed by bottle ageing for 3 months at the winery.

#### TECHNICAL NOTES

WHITE WINE

**VINTAGE**  
2024

**APPELLATION**  
DOC BEIRA INTERIOR

**ALCOHOL**  
14%

**pH** 3,53

**TOTAL ACIDITY**  
5,67 g/dm<sup>3</sup>

**TOTAL SUGARS**  
2,4 g/dm<sup>3</sup>

**ALLERGY ADVICE**  
Contains sulphites

**EAN**  
560 9851 52302 4

