



"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 / 2025

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 16-18ºC 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
2025

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13,5%

pH 3,53

TOTAL ACIDITY
6,57 g/dm^3

TOTAL SUGARS
2,0 g/dm^3

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52302 4

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