




"Tropical notes of passion fruit and pineapple balanced with citrus notes of tangerine peel and lime with wet stone.

In the mouth it is plump, with fresh and vibrant acidity with the same flavour notes that you feel on the nose."

Rui Roboredo Madeira

# BEYRA

## GOUVEIO / WHITE / 2024

100% Gouveio [Godello] / Altitude: 700 meters / Schist soils.

**GRAPES**
100% Gouveio [Godello]

**ORIGIN**
Dry farming vineyard located in the village of Vermiosa at an average altitude of 700m.

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**VINIFICATION**
Hand-picked grapes. Pressing of whole bunches without destemming in order to preserve all their aromatic potential. Fermentation in stainless steel vats at a temperature between 16-18ºC.

**AGEING**
Ageing with fine lees stirring "batonnage". At the end of the alcoholic fermentation for two months followed by a brief aging in the bottle until March of the year following the harvest.

**TECHNICAL NOTES**

WHITE WINE

**VINTAGE**
2024

**APPELLATION**
DOC BEIRA INTERIOR

**ALCOHOL**
13%

**pH** 3,21

**TOTAL ACIDITY**
6,23 g/dm$^3$

**TOTAL SUGARS**
1,6 g/dm$^3$

**ALLERGY ADVICE**
Contains sulphites

**EAN**
560 9851 52310 9

RUI ROBOREDO MADEIRA VINHOS

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