



"Intense aroma, bush sweet vegetal aromas, lavender flower and rockrose, ripe cherries and strawberry fruit in balance with discrete barrel notes. Medium bodied dominated by firm tannins and long and fresh flavoursome finish."

Rui Roboredo Madeira

BEYRA

PINOT NOIR / RED / 2024

100% Pinot Noir / Altitude: 700 meters / Fermentation and ageing for 12 months in seasoned french oak barrels (Perles).

GRAPES
100% Pinot Noir.

ORIGIN
100% Pinot Noir grapes from our "Pombal" vineyard grown under dry farming, located in the village of Vermiosa, in the hearth of Douro International Natural Park, at an average altitude of 700 m.

VINIFICATION & AGEING
Hand-picked grapes, reception with full destemming, followed by crushing and cooling.
Fermented and aged during 12 months in seasoned french oak barrels of 390 Lts (Perles).

Unfiltered wine, may throw some sediment with age.

TECHNICAL NOTES

RED WINE

VINTAGE
2024

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
13%

pH 3,75

TOTAL ACIDITY
4,37 g/dm^3

TOTAL SUGARS
0,4 g/dm^3

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52299 7

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