



“Fruity aroma with very elegant and discreet minerality in balance with barrel ageing notes. Berries, spices, subtle notes of vanilla and toast. Fruity and persistent with fresh and elegant aftertaste.

Try it with beef roasts, Iberian ham and cheeses.”

Rui Roboredo Madeira

BEYRA

RESERVA / RED / 2023

6 months ageing in seasoned french oak barrels. / Grape varieties: Tinta Roriz [Tempranillo], Touriga Nacional and Jaen [Mencia] / Altitude schist soils.

GRAPES

Tinta Roriz / Tempranillo, Touriga Nacional, Jaen / Mencia.

ORIGIN

Grapes come from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 700 meters, growing in schist soils. The vineyards are all of native varieties that are perfectly adapted to environmental and climatic characteristics created by the altitude, chosen one by one depending of the vintage.

VINIFICATION

Hand-picked grapes, reception with full destemming, followed by crushing and cooling. Fermentation between 22 – 26 °C during 7 days with smooth maceration.

AGEING

Ageing during 6 months in seasoned french oak barrels.

TECHNICAL NOTES

RED WINE

VINTAGE
2023

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
14%

pH 3,9

TOTAL ACIDITY
4,16 g/dm³

TOTAL SUGARS
4,2 g/dm³

ALLERGY ADVICE
Contains sulphites

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