




"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 / 2024

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 ºC during 7 days with smooth maceration.

**AGEING**
Ageing during 6 months in seasoned french oak barrels.

**TECHNICAL NOTES**

RED WINE

**VINTAGE**
2024

**APPELLATION**
DOC BEIRA INTERIOR

**ALCOHOL**
14%

**pH** 3,77

**TOTAL ACIDITY**
4,98 g/dm$^3$

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

**ALLERGY ADVICE**
Contains sulphites

**EAN**
560 9851 52102 0

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