



“A clear, bright rosé wine with a very pale, elegant pink color. On the nose it shows a well-balanced mix of clearly defined floral notes and very fresh red fruit - cherry, strawberry, and raspberry - nicely integrated and balanced.

On the palate it strikes a good balance between roundness and a firm, precise acidity. The fruit carries through to a balanced, persistent finish with a distinctly food-friendly character.”

Rui Roboredo Madeira

BEYRA

TINTA RORIZ [TEMPRANILLO] ROSÉ / 2025

Mourisco, Rufete and Tinta Roriz [Tempranillo] native grape varieties. / Dry-farming vineyards. / High-altitude schist soils. / Average altitude: 650 m.

GRAPES

Mourisco, Rufete, Tinta Roriz [Tempranillo].

ORIGIN

Grapes from vineyards on the Beira Interior plateau, at an average altitude of 650 metres, mainly on clay-schist and granite soils, perfectly suited to the rugged high-altitude climate.

VINIFICATION

Hand-harvested grapes, fully destemmed, drained and lightly crushed. The blend includes around 80% free-run juice (“lágrima”).

AGEING

Aged for 4 months in stainless-steel tanks until bottling.

TECHNICAL NOTES

ROSÉ WINE

VINTAGE

2025

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

12,5%

pH 3,57

TOTAL ACIDITY

4,08 g/dm³

TOTAL SUGARS

2,2 g/dm³

ALLERGY ADVICE

Contains sulphites

EAN

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