



“Citrus and refreshing notes of grapefruit, lime, tangerine peel and passion fruit. Fresh and mineral in the mouth full of citrus and a hint of ginger.”

Rui Roboredo Madeira

BEYRA

SAUVIGNON BLANC

WHITE / 2024

100% Sauvignon Blanc / Altitude: 750 meters / Schist-clay soils.

GRAPES

100% Sauvignon Blanc.

ORIGIN

Wine from 100% Sauvignon Blanc grapes grown on schist-clay soils from a plot of our vineyard at 750 m altitude under dry farming, located in the village of Vermiosa, in the heart of the Douro Internacional Natural Park.

VINIFICATION

Hand-picked grapes. The whole bunch is pressed without destemming in order to preserve all the aromatic potential. Spontaneous fermentation in stainless steel vats at a controlled temperature between 16-17°C.

AGEING

Ageing with fine lees stirred 'batonnage' for 2 months, followed by bottle ageing for 3 months at the winery.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2023

APPELLATION
DOC BEIRA INTERIOR

ALCOHOL
12,5%

pH 3,52

TOTAL ACIDITY
4,78 g/dm³

TOTAL SUGARS
2,5 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52303 1



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