



“Intense aroma of great complexity, as a result of the excellent grape maturation and low yields, together with the maximum expression of the purity of a fermentation with indigenous yeasts, alcoholic fermentation in concrete tanks, malolactic fermentation in used barrels and ageing in high quality barrels.

Purity and elegance, perfect balance between black fruits, liquorice and discreet spicy notes in harmony with soft barrel aromas. Very fresh, firm and wide in the mouth, with firm and full tannins.

It foresees a great longevity in the bottle or can be enjoyed now.  
Very limited production and only produced in years of exceptional quality.”

*Rui Roboredo Madeira*

## BEYRA

### VINHA DA SANTA MARIA

### TINTA RORIZ / RED / 2021

Single Vineyard / 100% Tinta Roriz [Tempranillo] / Altitude above 800 meters / Ageing for 12 months in fresh oak barrels and concrete eggs.

#### GRAPES

100% Tinta Roriz [Tempranillo].

#### ORIGIN

100% Tinta Roriz [Tempranillo] grapes from Santa Maria's vineyard, grown under dry farming at the village of Vermiosa, in the heart of Douro International Natural Park.

Limestone clay soil at an average altitude above 800 meters.

#### VINIFICATION

Hand-picked grapes, reception with partial destemming and immediate crushing. Natural fermentation with indigenous yeasts in concrete tanks without temperature control, followed by malolactic fermentation in oak barrels.

#### AGEING

Half of the blend was aged for 12 months in 300 Lt french oak barrels, and the other half aged for the same period in 1,900 Lt Beaune concrete eggs.

#### TECHNICAL NOTES

RED WINE

VINTAGE  
2021

APPELLATION  
DOC BEIRA INTERIOR

ALCOHOL  
15%

pH 3,86

TOTAL ACIDITY  
4,88 g/dm<sup>3</sup>

TOTAL SUGARS  
4,0 g/dm<sup>3</sup>

ALLERGY ADVICE  
Contains sulphites

EAN  
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