



“Ruby-colored wine with a bright, vibrant red hue. The nose is expressive and clearly defined, showing forest-berry notes such as redcurrant and blueberry, complemented by a hint of candied strawberry, all framed by a fresh, brambly herbal lift that brings extra vibrancy to the aromatic profile.

On the palate it is broad and well-proportioned, with good volume, perfectly integrated tannins, a very silky texture, and an intense aromatic presence. The finish is balanced and persistent.”

Rui Roboredo Madeira

BEYRA RED / 2025

Mourisco, Rufete and Tinta Roriz [Tempranillo] native grape varieties. / Sustainable vineyards under dry-farming. / Schist-clay and granite soils. / Average altitude: 650 m.

GRAPES

Mourisco, Rufete, Tinta Roriz [Tempranillo].

ORIGIN

Grapes sourced from vineyards planted on the Beira Interior plateau, at an average altitude of 650 metres, predominantly on clay-schist and granite soils.

The vines are planted exclusively with native varieties, perfectly adapted to the rugged, high-altitude climate.

VINIFICATION

Hand-picked grapes, the vinification is based on a combined approach of full destemming without crushing and fermentation with whole clusters.

Fermentation in cement and stainless-steel vats, with gentle maceration.

AGEING

Ageing in stainless steel vats until bottling.

TECHNICAL NOTES

RED WINE

VINTAGE

2025

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

12,5%

pH 3,74

TOTAL ACIDITY

5,37 g/dm³

TOTAL SUGARS

3,8 g/dm³

ALLERGY ADVICE

Contains sulphites

EAN

560 9851 52118 1

