



“An aromatic and smooth wine, offering a harmonious balance of citrus and tropical fruits such as passion fruit and mango. On the palate, it is rich and enveloping, with a pleasant and lingering finish.

Perfect enjoyed by itself as an aperitif with savory snacks among friends, and an excellent pairing with fish dishes, sushi, curries, and white meats in general.”

Rui Robredo Madeira

RUBUS WHITE / 2025

Sustainable Old Vines.

Dry Farming.

Blend of local native grapes naturally crafted.

GRAPES

Gouveio (*Godello*), Fonte Cal, Rabigato, Síria.

ORIGIN

Grapes sourced from old vines grown organically at altitudes above 700 meters. The vineyards are rooted in schist soils with clay and quartz veins.

A traditional field blend, where several grape varieties - both white and red - grow in the same vineyard. Their remarkable adaptation to the harsh climate and nutrient-poor soils makes irrigation unnecessary.

VINIFICATION

Hand-picked grapes, fully destemmed, and gently crushed immediately after reception. Fermentation at around 16 °C in stainless steel tanks.

AGEING

A brief ageing on fine lees with bâtonnage after fermentation.

TECHNICAL NOTES

WHITE WINE

VINTAGE

2025

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

12,5%

pH 3,23

TOTAL ACIDITY

5,86 g/dm³

TOTAL SUGARS

2,1 g/dm³

ALLERGY ADVICE

Contains sulphites

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