



“Visually clear and bright, with a very elegant pink colour and a slight red tone. On the nose, fresh red fruit stands out - especially raspberry and cherry - along with some floral notes that add complexity to the aromatic profile.

On the palate, it is firm and broad, with excellent texture and a well-defined aromatic presence. The acidity is lively and fresh, giving balanced structure to a harmonious, food-friendly wine. The finish is long and persistent.”

Rui Roboredo Madeira

RUBUS ROSÉ / 2025

Sustainable Old Vines.

Dry Farming.

Blend of local native grapes naturally crafted.

GRAPES

Tinta Roriz, Rufete, Mourisco, Jaen.

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

Ageing in stainless steel vats until bottling.

TECHNICAL NOTES

ROSÉ WINE

VINTAGE

2025

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

12,5%

pH 3,51

TOTAL ACIDITY

4,39 g/dm³

TOTAL SUGARS

2,3 g/dm³

ALLERGY ADVICE

Contains sulphites

EAN

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