



“Bright ruby in colour. On the nose, it is expressive and vibrant, with fresh notes of wild berries - such as blackberry and raspberry - balanced by a subtle herbal touch that adds aromatic complexity.

Broad and full on the palate, with a smooth texture and good aromatic presence. The finish is long and persistent.”

*Rui Roboredo Madeira*

## RUBUS RED / 2024

Sustainable Old Vines.

Dry Farming.

Blend of local native grapes naturally crafted.

### GRAPES

Tinta Roriz [Tempranillo], Rufete, Mourisco, Tinta Amarela e Borrão [Alicante Bouschet].

### ORIGIN

Grapes from old vines at an average altitude of 700 metres. Schist soils with clay and quartz veins.

A field blend, where several varieties - both white and red - grow interplanted in the vineyard. Their adaptation to the harsh climate and nutrient-poor soils is seamless, making irrigation unnecessary.

### VINIFICATION

Hand-picked grapes, with winemaking combining fully destemmed, uncrushed berries and whole-bunch fermentation, preceded by an extended cold pre-fermentative maceration. Fermentation in cement and stainless-steel vats with gentle maceration.

### AGEING

Ageing in stainless steel vats until bottling.

### TECHNICAL NOTES

RED WINE

VINTAGE

2024

APPELLATION

DOC BEIRA INTERIOR

ALCOHOL

12,5%

pH 3,76

TOTAL ACIDITY

4,92 g/dm<sup>3</sup>

TOTAL SUGARS

2,0 g/dm<sup>3</sup>

ALLERGY ADVICE

Contains sulphites

EAN

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