

## BEYRA / ORGANIC / WHITE / 2013

Young wine. / Aged during 3 months with fine lees stirred ('batonnage') in stainless steels vats. / Organic grape varieties: Síría, Fonte Cal, Malvasia Fina and Rabo de Ovelha. / Altitude granitic soil.

### ORIGIN

Organically grown grapes from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 700 meters, planted in granitic soils. The vineyards are all of native varieties that are perfectly adapted to environmental and climatic characteristics created by the altitude.

### GROWING SEASON

The first half of 2013 was very rainy. The temperature during the Spring was below the average, which delayed the physiological cycle. Since mid-June we had a long hot and dry period, almost without rain until late September. Although some water 'stress' at the hottest areas, the grapes reached good ripeness, with a good intensity of flavor and color. Rainfall: 350 mm / Bloom: Mid May / Weather: Rainy spring, hot and dry summer, cold fall.

### VINIFICATION

Hand picked grapes, reception with full destemming, whole-cluster pressed, fermentation at 16-17 °C using native yeasts during 20 days.

### AGEING

Ageing on the lees with 'batonnage' in Stainless steel vats until bottling in January.

### TECHNICAL NOTES

VINTAGE  
2013

APPELLATION  
DOC Beira Interior

GRAPES  
Síría, Fonte Cal, Malvasia Fina, Rabo de Ovelha

ALCOHOL  
12,5%

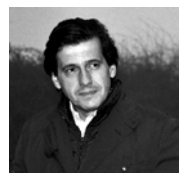
pH 3,24

TOTAL ACIDITY  
5,8 g/dm<sup>3</sup>

TOTAL SUGARS  
1,0 g/dm<sup>3</sup>

AVIN  
9112116557994

EAN  
560 9851 52167 9



### WINEMAKER NOTES

The low yields of granitic soils, especially in organic production, gave this wine an intense and complex aroma, fresh and very elegant, with citrus notes in balance with discrete floral notes. On the mouth is very fresh and grass ending with crispiness. Drink it by itself or pairing grilled fish or salads with fresh cheese.

*Rui Roboredo Madeira*

