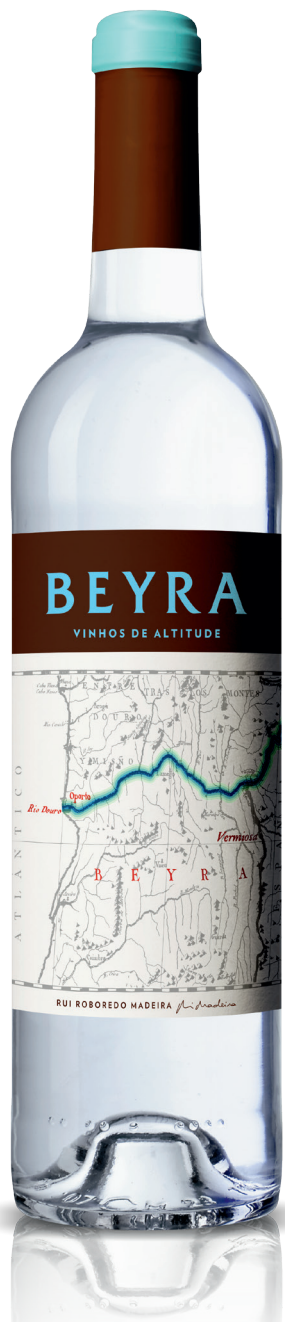


BEYRA

ALTITUDE WINES



BEYRA / WHITE / 2014

Young wine / 4 months ageing in stainless steel / Grape varieties: Síria and Fonte Cal / Granite and schist soils with quartz veins.

ORIGIN

Grapes come from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 725 meters, growing in granite and schist soils with quartz veins. The vineyards are all of native varieties that are perfectly adapted to environmental and climatic characteristics created by the altitude.

VINIFICATION

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

AGEING

Aged during 4 months in Stainless steel vats until bottling.

TECHNICAL NOTES

VINTAGE
2014

APPELLATION
DOC Beira Interior

GRAPES
Síria (50%)
and Fonte Cal (50%).

ALCOHOL
12,5%

pH 3,25

TOTAL ACIDITY
6,7 g/dm³

REDUCTIVE SUGAR
7,0 g/dm³

AVIN
364530993050 3

EAN
5609851522119



WINEMAKER NOTES

Mineral and citrus fruitiness, grapefruit, hints of nettle and white flowers, very fresh and light on the palate, revealing the altitude of the vineyards. The soul of this wine lies in the unique combination of the Síria and Fonte Cal native grape varieties, from old vines planted in granite and schist soils with quartz veins, in the Douro River's hydrographical basin, at an average altitude of 700 metres. Excellent as an aperitif, with appetisers, grilled fish and shellfish and to share with friends!

Rui Roboredo Madeira

