

# BEYRA

ALTITUDE WINES

## BEYRA / RESERVA QUARTZ / WHITE / 2014

6 months bottle aged / Síria and fonte cal native grapes / Granite soils with quartz veins / Average altitude: 700m.

### 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 soils with quartz veins.

The vineyards are all of native varieties that are perfectly adapted to environmental and climatic characteristics created by the altitude, chosen one by one depending of the vintage.

### VINIFICATION

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

### AGEING

Ageing in Stainless steel vats until bottling in May.

### TECHNICAL NOTES

VINTAGE  
2014

APPELLATION  
DOC Beira Interior

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

ALCOHOL  
13%

pH 3,19

TOTAL ACIDITY  
7,26 g/dm<sup>3</sup>

TOTAL SUGARS  
4,5 g/dm<sup>3</sup>

AVIN  
0 81124504064 1

EAN  
0 81124504064 1



### WINEMAKER NOTES

Very mineral and citrus, grapefruit, slightly smoky, vibrant acidity with a structure that promises good ageing in the bottle. The soul of this wine lies in the unique combination of the Síria and Fonte Cal native grape varieties, from vines planted in purely granite soils with quartz veins, in the Douro River's hydrographical basin, at an average altitude of 725 metres above sea level. Excellent with shellfish, fatty fish and cured goat cheeses.

*Rui Roboredo Madeira*

