

# BEYRA

ALTITUDE WINES

## BEYRA / SUPERIOR / WHITE / 2012

6 months in new and used French oak barrels, fermented and aged with fine lees stirred batonage. / Grapes from old vines of the following varieties: Síría, Fonte Cal and Rabo de Ovelha. / 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 700 meters, usually with more than 40 years of age, 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, chosen one by one depending of the vintage.

### VINIFICATION

Hand picked grapes, reception with full destemming, whole-cluster pressed, fermentation at 18 °C using native yeasts during 20 days. / Barrels: a third part of the total volume fermented in new barrels of 300 Lts of american and french oak extra fine grain.

### AGEING

Ageing on the lees with 'battonage' until bottling in May.

### TECHNICAL NOTES

VINTAGE  
2012

APPELLATION  
DOC Beira Interior

GRAPES  
Síría, Fonte Cal, Rabo de Ovelha from Old Vines.

ALCOHOL  
13%

pH 3,25

TOTAL ACIDITY  
6,24 g/dm<sup>3</sup>

REDUCTIVE SUGAR  
3,5 g/dm<sup>3</sup>

AVIN  
7 28533111638 2

EAN  
5609851521273



### WINEMAKER NOTES

The grapes for this wine are tasted on the vineyards several times before harvesting, in order to obtain the best from each variety of old vines, thereby creating a balance between them. Very intense and mineral, citrus and floral hints blend well balanced) with the aromas from barrel fermentation. Creamy and thick on the palate with a very fresh, long finish. The soul of this wine lies in the unique combination of the Síría, Fonte Cal and Rabo de Ovelha grape varieties, from very 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 above sea level.

Serve with intense, full-fat cheeses, fish stews, baked fatty fish.

*Rui Roboredo Madeira*

