

BEYRA

ALTITUDE WINES

BEYRA / TEMPRANILLO / ROSÉ / 2014

Young wine / 4 months ageing in stainless steel vats / 100% Tinta Roriz (Tempranillo) grapes from vineyards at an average altitude of 750m above sea level / Schist soils.

ORIGIN

Organically grown grapes from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 750 meters, planted in schist soils.

The vineyards are all of Tempranillo (Tinta Roriz) variety that is perfectly adapted to environmental and climatic characteristics created by the altitude.

VINIFICATION

Hand picked grapes, reception with full destemming, whole-cluster pressed, skins remain in contact with the juice for a very short period, fermentation at 16-17 °C using native yeasts.

AGEING

During 4 months in Stainless steel vats until bottling.

TECHNICAL NOTES

VINTAGE
2014

APPELLATION
DOC Beira Interior

GRAPES
Tinta Roriz/Tempranillo
(100%).

ALCOHOL
13%

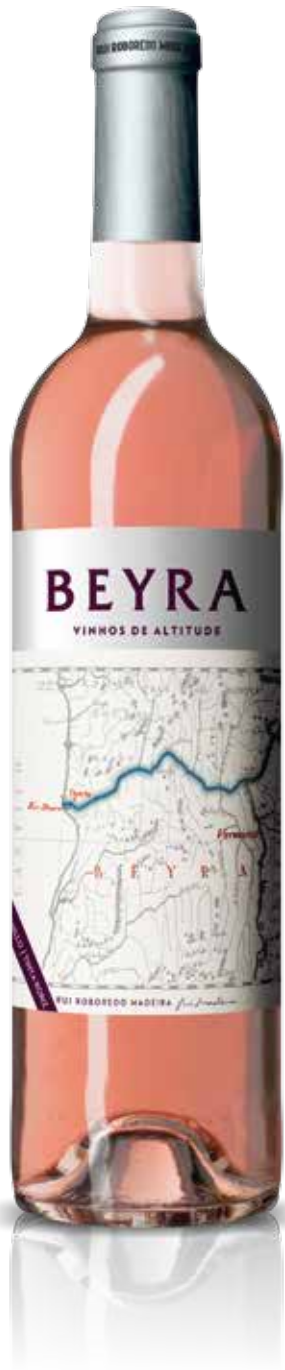
pH
3,52

TOTAL ACIDITY
5,52 g/dm³

REDUCTIVE SUGAR
7,1 g/dm³

AVIN
0 62679239286 6

EAN
5609851521686



WINEMAKER NOTES

Intense aroma with hints of strawberries, blueberries and jam. Smooth on the mouth with a long flavorsome finish.

Enjoy it by itself or pairing Mediterranean cuisine in general.

Rui Roboredo Madeira

