

BEYRA

VINHOS DE ALTITUDE



BEYRA / RESERVA QUARTZ / WHITE / 2015

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 March.

TECHNICAL NOTES

VINTAGE
2015

APPELLATION
DOC Beira Interior

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

ALCOHOL
13.0%

pH 3,15

TOTAL ACIDITY
6,63 g/dm³

TOTAL SUGARS
3,9 g/dm³

AVIN
0 81124504064 1

EAN
5609851522140



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 meters above sea level. Excellent with shellfish, fatty fish and cured goat cheeses.



Rui Roboredo Madeira