



"Respect for traditions, people, customs, soils, nature and willingness to try to make a wine with the least possible intervention in the cellar, led me to select from old biological vineyards in the parish of Vermiosa in Beira Interior, grapes of various red varieties that represent as much as possible the mix of grape varieties that were made in the vineyards of old, ones that always showcased parameters such as alcohol content, acidity, color, structure, smoothness of the wines to be obtained., etc. The grapes are from vines that are not watered, so as not differ from what was done in the past, and the grapes are as they should be, created naturally."

In order not to interfere with vinification, this wine was fermented in cement vats without temperature control and with minimal extraction.

This wine shows a very fruity nose with wild fruits with discreet, nuanced florals, note its youth and irreverence, smooth, wide and persistent palate with freshness and very soft tannins."

Rui Roboredo Madeira

RUI ROBOREDO MADEIRA

NATURAL BIOLÓGICO

TINTO / 2019

Young / Aged in Cement vats / Organic grapes of many varieties / High-altitude schist and granite soils

VARIETIES

Mourisco, Rufete, Tinta Roriz, Borrao, Jaen, Tinta Amarela, and Touriga Nacional.

ORIGIN

Organic grapes produced in vineyards planted on the Beira Interior plateau, at an average altitude of 700 meters, with schist and granite floors. Old vineyards without irrigation.

VINIFICATION

Hand-picked grapes were totally destemming and crushing immediately. Fermentation with wild yeasts and without temperature control and a very gentle maceration done by hand.

MATURATION

Aged in Cement tanks until bottling in May 2020.

TECHNICAL NOTES

VINHO TINTO
NATURAL

VINTAGE
2019

DENOMINATION
DOC BEIRA
INTERIOR

ALCOHOL
12.5%

pH 3.67

TOTAL ACIDITY
4.85 g/dm³

RESIDUAL SUGAR
0.5 g/dm³

EAN
560 9851 523338



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO