



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO



“Fruity aroma with a mineral hint. Berries and spices, fresh, with a fruity lasting finish. The soul of this wine lies in the unique combination of the Tinta Roriz and Touriga Nacional native grape varieties, perfectly adapted to the altitude ‘terroir’, from granite and schist soils with quartz veins, in the Douro River’s hydrographical basin, at an average altitude of 600 meters above sea level.

Enjoy with meat dishes, appetizers, cheeses, pastas and Mediterranean cuisine.”

Rui Roboredo Madeira

ALTOS DA BEIRA RED / 2022

Young wine / Tinta Roriz and Touriga Nacional grapes. / Granite and schist soils with quartz veins. / Altitude 600 m.

GRAPES

Tinta Roriz / Tempranillo (90%), Touriga Nacional (10%).

ORIGIN

Grapes come from vineyards planted in the plateau area of Beira Interior wine region, at an average altitude of 600 meters, growing in granitic 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.

VINIFICATION

Hand-picked grapes, reception with full destemming, followed by crushing and cooling. Fermentation between 22-26 °C during 7 days with smooth maceration.

TECHNICAL NOTES

RED WINE

VINTAGE
2022

APPELLATION
VINHO REGIONAL
TERRAS DA BEIRA

ALCOHOL
13%

pH 3,79

TOTAL ACIDITY
5,07 g/dm³

TOTAL SUGARS
4,0 g/dm³

ALLERGY ADVICE
Contains sulphites

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