



#### APPELLATION

DOC Beira Interior

#### GRAPE VARIETIES

100% Síria

#### TASTING NOTES

*Pale yellow colour. This wine has great aromatic complexity evoking rich notes of grapefruit, kerosene and biscuit all involved in great minerality. On the palate it is unctuous with great freshness and a long after-taste.*

#### VINEYARD

*The vineyards are located at an average altitude of 750 meters, in the middle of the Iberian plateau, sheltered by a chain of mountains (Marofo and Castelo Rodrigo mountains). The soils are of a granitic nature, with a schist component. The continental climate combines cold winters with hot, dry summers, with daily temperature fluctuations up to 20 °C. This combination of factors results in wines with great aromatic exuberance and plenty of freshness.*

#### 2015 VINTAGE REPORT

*Winter in Beira Interior was harsh, long and with a fairly high rainfall. Springtime was almost non-existent and summer was quite hot. At the end of the season, the grapes showed up in excellent health and maturation status. In September the lack of rain and excess heat provided the ideal conditions for harvest, which started on September 8 (earlier than usual).*

#### WINEMAKING

*The grapes were hand picked to 12 kg boxes and quickly transported to the winery. They were stored for 48 hours in low temperatures. Afterwards the grapes were pressed whole (with stems) directly to French oak barrels. Fermentation took place at a controlled temperature (14°C) for 4 weeks. This wine aged for 22 months with regular "battonage". It was naturally stabilized. Only 1.650 bottles were produced.*

#### SERVING SUGGESTIONS

*The perfect harmony for fish dishes, seafood, white meat and salads. Serve between 10-12 °C.*

#### ANALYSIS

Alcohol 13,5 %  
Total Acidity 6,09 g/l  
pH 3,21  
Sugar 0,9 g/l

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard Case 6 x 75 CL	1,35 kg	8,4 kg	570	91	798 kg	560 2426 103126	1 560 2426 103123