

BEYRA RESERVA WHITE

Region Beira Interior

Soil Granite and Schist with Quartz veins

Elevation 725 Meters Alcohol 13%

Vineyard Vineyards planted in the plateau

of Beira Interior wine region

Grape Varieties 50% Fonte Cal, 30% Siria, 10% Verdelho

10% Gouveio/Godelho

Vinification Hand-picked grapes, are fully-destemmed and

> whole-cluster pressed, with fermentation at 16-17°C using native yeasts during 20 days.

Aging 6 months in stainless steel vats

Tasting Notes

High minerality and citrus, grapefruit, slightly smoky, vibrant acidity with a structure that promises good aging 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.

Reviews 2024 Vintage

Decanter: 90 Points

2023 Vintage

Wine Enthusiast: 90 Points, Best Buy

James Suckling: 90 Points

2021 Vintage

Wine Advocate: 90 Points

2019 Vintage

Decanter: 90 Points Wine Advocate: 90 Points

2017 Vintage

Wine Advocate: 90 Points

2016 Vintage

Wine Advocate: 89 Points Wine Enthusiast: 88 Points Robert Parker: 90 Points

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