



TECHNICAL SHEET

BEIRA INTERIOR D.O.C. RED RUFETE RESERVA 2022

Classification: DOC

Region: Beira Interior

Grape Variety: Rufete

Type: Red

Vintage: 2022

Winemaker: Osvaldo Amado

Appearance: Clear

Colour: Deep red

Aroma: Complex aroma with hints of black berries,

cocoa derivatives and light toasted notes

Taste: Fruity, soft, harmonious, elegant and distinctive

persistence

Vinification: Total destemming. Soft and delicate pump over

followed by 30 days of cuvaison (post-fermentation maceration). 25% of the wine

is aged in new French oak barrels.

Food Pairings: (













Serving Temperature: 18°€

Alcohol: 13,5% Vol

Total Acidity: 5,6 g/L

pH: 3,60





