



198 BARRICAS 2012

VINTAGE

The 2012 harvest was marked by higher temperatures than usual and scant rain during the winter, which produced excessive water stress in the vineyards during the growing cycle. This in turn resulted in lower yields. It should be pointed out that hailstorms completely flattened 300Has of Rioja Alavesa as the vines began to flower and during the month of June. When the harvest began, 10 days earlier than normal following a very hot, dry summer, there was a lack of balance between phenolic ripeness and glucose levels, so the harvest was staggered and carried out very selectively. The quality of the 2012 crop throughout the D.O. has been classified as Very Good.

WINEMAKING

The Tempranillo, Graciano and Mazuelo grapes were cold macerated prior to fermentation for several days. Alcoholic fermentation followed, at a temperature kept below 26oC, with regular pumping over. Next, we started the ageing process for Beronia 198 Barricas Reserva Especial 2012, with the wine left for two years in mixed oak barrels made of American oak staves and French oak ends. Lastly, the wine was bottled and left to age for a further two years in bottle.

WINEMAKER'S NOTES

Beronia 198 Barricas Reserva Especial 2012 is a deep, intense garnet colour. On the nose it first displays notes of ripe fruit, prunes and dried apricots, with cocoa in the background. Balsamic notes emerge next, adding freshness, along with nutty aromas. In the mouth it displays remarkable elegant tannins and balanced acidity, which deliver great freshness, followed by hints of chocolate and cocoa on the palate, culminating in a sweet finish. This is a rounded, long, balanced wine, best enjoyed when drunk unhurriedly.

SERVING AND PAIRING

Ideal for drinking with roasts, stews, grilled meat, cured meat and mature cheese. Recommended for drinking until 2032.

Vintage: 2012

Denomination of Origin: DOCa Rioja

Grape variety: Tempranillo 92%,
Graciano 5%, Mazuelo 3%

Ageing: 24 months in mixed oak barrels,
American staves and French tops.

Bottled: March 2016

Alcohol: 14 % vol

Ph: 3.60

Total Acidity: 5.90 g/l (tartaric acid)

Volatile Acidity: 0.75 g/l (acetic acid)

Residual sugars: 2 g/l

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 Desde 1835
 Familia de Vino