



BERONIA CRIANZA

2018

VINTAGE

The weather in 2018 was marked by several snowfalls during the winter and a damp, cold spring, which meant that budburst was two weeks late. Flowering and fruit set were good however, with a surprising fertility rate bearing in mind the major frost that had occurred the previous year. Persistent rains, together with sunny days raised concerns for the health of the vines, but the excellent work done by the growers enabled any health problem that arose to be kept under control. The weather stabilized in August and the dry, sunny days helped véraison along, with the result the bunches had to be thinned out so as to balance the vines' output. A 15-20-day delay in the ripening cycle was confirmed in September, with the harvest returning to its usual dates. Selective harvesting throughout the D.O. Ca. Rioja meant that the 2018 vintage delivered wines of very satisfactory quality

WINEMAKING

Beronia Crianza 2018 was made from selected Tempranillo, Garnacha and Mazuelo grapes. Upon arrival at the winery the fruit was macerated for a few days prior to fermentation. Temperature controlled alcoholic fermentation followed, with the temperature kept below 26°C. The must was pumped over regularly to extract the desired colour and aromas, then the wine was left for twelve months in barrels made of American oak staves and French oak ends to create the unmistakable "Beronia style". Lastly, the wine was bottled and left to rest for three months prior to release

WINEMAKER'S NOTES

A deep picota cherry red colour with a garnet edge, this wine is clean and bright. It is complex on the nose, with aromas of cherry and raspberry standing out, complemented by herbal notes – rosemary and thyme – and hints of cinnamon and tobacco. Very fresh and tantalizing on the palate, this wine displays a plethora of flavours, the most prominent of which are those associated with cake making such as vanilla and chocolate. This is a full-bodied, pleasurable wine with a very long finish

SERVING AND PAIRING

Serve at between 15°C and 17°C with roasts, chargrilled chops, Ibérico cured meats and mature cheese. Recommended for drinking until 2027

Vintage: 2018

Denomination of Origin: DOCa Rioja

Grape variety: Tempranillo 96%,
Garnacha 3%, Mazuelo 1%

Ageing: 12 months in mixed oak barrels,
American staves and French tops.

Bottled: January 2021

Alcohol: 13.5 % vol

Ph: 3.60

Total Acidity: 5.7 g/l (tartaric acid)

Volatile Acidity: 0.7 g/l (acetic acid)

Residual Sugars: 1.7 g/l

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Desde 1835
Familia de Vino