



# BERONIA GRACIANO 2017

## VINTAGE

The vintage of 2017 was characterized by very complex weather conditions. The harvest was conditioned by the effects of the frost on April 28, drought and high summer temperatures. The rain throughout August helped to complete the equilibrium of the ripening and increased the productive expectations. The result was excellent quality although the quantity was low.

## WINEMAKING

Graciano is an indigenous variety that is scarcely grown in other areas and its proven ability to complement Tempranillo as it ages has made it a variety for the future for Rioja. It needs soil that is a mix of clay and lime that stays quite cool. It makes wines with high levels of acidity and polyphenols, ideal for ageing, with a very particular aroma, more intense than that of any other Rioja variety. Beronia Graciano 2017 was cold macerated prior to fermentation, whilst alcoholic fermentation took place at 22-24°C to extract as many aromas as possible. The wine was then left in new French oak barrels for seven months, followed by at least six months in bottle in the winery before being released.

## WINEMAKER'S NOTES

Beronia Graciano 2017 is a deep picota cherry colour with a purple rim. The wine is complex and intense on the nose, with the most outstanding aromas being black plums, fruit compote, violets, cherries and hints of spices, accompanied by notes of chocolate and mint. It is fresh and elegant with good acidity and tannins and balanced, well-integrated wood, with the Graciano helping it offer new flavours.

## SERVING AND PAIRING

The wine's structure means it is a perfect partner for oily fish and all kinds of smoked foods, as well as seafood and cheese. It is recommended for drinking from release until 2027.

Vintage: 2017

Denomination of Origin: DOCa Rioja

Grape variety: 100% Graciano.

Ageing: 7 months in new French oak barrels.

Alcohol: 14% vol

Ph: 3.35

Total Acidity: 6.4 g/l (tartaric acid)

Volatile Acidity: 0.52 g/l (acetic acid)

Residual Sugars: 2.2 g/l

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