



TEMPRANILLO ELABORACION ESPECIAL

2011

VINTAGE

The 2011 vintage gave high quality fruit allowing for the production of exceptionally good wines. The winter was mild with light frosts and little rainfall. The flowering period took place 10 days earlier than in previous years and a dry July and August meant that the vineyard suffered some stress. However September showed a favourable climatology allowing the grapes to obtain perfect maturation and sanitary state. As a result the 2011 vintage was classified as Excellent by the Rioja Regulatory Council.

WINEMAKING

This unique wine undergoes double fermentation, both alcoholic and malolactic, in American oak barrels. The wine remains for a total of 8 months in the same barrels with periodic batonage. This wine was bottled in January 2013 will continue ageing for a minimum of 3 months in bottle before being released to the market.

WINEMAKER'S NOTES

Beronia Tempranillo Special Production 2011 shows a bright maroon red color with raspberry rim. Intense nose with the red fruits and blackberry standing out, perfectly balanced with menthol aromas over a base of chocolate. Very well balanced on the mouth, fresh with a lot of fruit and reminders of cocoa.

SERVING AND PAIRING

Perfect with smoked meats or fish, patés and cured meats.

Vintage: 2011

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo.

Ageing: 8 months in American oak barrels.

Alcohol: 14 % vol

Ph: 3.65

Total Acidity: 5.50 g/l (tartaric acid)

Volatile Acidity: 0.75 g/l (acetic acid)

Residual Sugars: g/l

CONTACT:

3921 North Lincoln Avenue, Chicago, IL 60613

Tel: 773 334 6700

info@gonzalezbyassusa.com

@BeroniaWines f BeroniaWines

González Byass
Desde 1835

Familia de Vino

USA