



BERONIA III a.C. 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 wine is only produced in the best years from a selection of the best grapes from the oldest vineyards, more than 70 years old. Cold maceration is carried out for a few days before fermentation. Alcoholic fermentation takes place at a low temperature of less than 26°C with periodic pumping over. The wine is then transferred to new French oak barrels where it remains for 15 months. Bottled in May 2012 this wine has continued ageing in bottle until being released to the market.

WINEMAKER'S NOTES

Beronia IIIaC 2011 shows a bright red-black colour with cherry red rim. Intense on the nose with mineral, balsamic and menthol notes standing out over a chocolate base. On the palate well balanced and fresh with a lot of fruit and cocoa. A long and persistent wine.

SERVING AND PAIRING

Should be served between 15° and 16°C. Perfect with rich dishes and red meats, also cured cheeses. Recommended consumption until 2020.

Suitable for vegans

Vintage: 2011

Denomination of Origin: DOCa Rioja

Grape variety: 96% Tempranillo,
2% Graciano, 2% Mazuelo.

Ageing: Ageing: 15 months in new
French oak barrels.

Alcohol: 14% vol

Ph: 3.67

Total Acidity: 5.2 g/l (tartaric acid)

Volatile Acidity: 0.70 g/l (acetic acid)

Residual Sugars: 2 g/l

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