

Vintage: 2014

tops.

Ph: 3.68

Alcohol: 13.5 % vol

Residual Sugars: 1.9 g/l

Denomination of Origin: DOCa Rioja

Grape variety: 88% Tempranillo. 10% Garnacha, 2% Mazuelo

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

Total Acidity: 5.2 g/l (tartaric acid)

Volatile Acidity: 0.65 g/l (acetic acid)

BERONIA CRIANZA 2014

VINTAGE

The 2014 vintage showed an improvement on the previous year. The climatic conditions were favourable giving excellent vegetative state and allowing for good results with regards to both quality and quantity. The only problem during this vintage was the climate at the time of harvest with heavy rainfall which made collection difficult. The harvest for the Tempranillo variety took place mid October. The classification of the 2014 vintage from the Rioja Regulatory Council was Good.

WINEMAKING

The grapes for this wine were collected mid October. Following harvest the grapes underwent cold maceration for a few days in order to extract aromas and colour however not tannins. Alcoholic fermentation took place at low temperature of less than 26°C with periodic pumping over. The wine was then aged in mixed oak barrels of American staves and French tops for 12 months giving both vanilla notes from the American oak and spice from the French oak. The wine was bottled in January 2016 and should remain 3 months in bottle before being released to the market.

WINEMAKER'S NOTES

This Beronia Crianza 2014 shows an intense cherry colour. Attractive nose with red fruits and floral aromas in perfect harmony with mineral and cocoa notes. A balanced and sweet palate with notes of fruit and liquorice standing out over a base of chocolate and coffee. Persistent and well structured.

SERVING AND PAIRING

This wine should be served between 15° and 17°C with roast meats and Iberian cold cuts. Reccomended consumption now till 2018.

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