



BERONIA ROSÉ

2018

VINTAGE

The weather in 2018 was marked by several snowfalls in the winter followed by a damp, cold spring which delayed budburst by two weeks. Flowering and fruit set were good, however, with a surprising fertility rate bearing in mind the major frost that had happened the previous year. Persistent rain together with sunny days set the alarm bells ringing for the health of the vines, but thanks to the excellent work done by the viticulturists any health problem that did arise was kept under control. The weather became stable in August and the sunny, dry days produced a good veraison, which in turn meant that the bunches had to be thinned out to balance the vines' yields. In September it became clear that the ripening cycle was 15-20 days behind, bringing the harvest back to its usual dates. Thanks to the grapes having been harvested selectively throughout the D.O. Ca. Rioja, the results of the 2018 vintage are very satisfactory as far as the quality of the wines made is concerned.

WINEMAKING

On arrival at the winery both the Garnacha and Tempranillo grapes underwent cold pre-fermentation maceration for several hours, which extracted as much as possible of their primary aromas. Next, they underwent static debourbage at 5°C, then alcoholic fermentation at a controlled temperature below 22°C immediately afterwards. Finally, the wine was bottled in January 2019.

WINEMAKER'S NOTES

Beronia Rosé 2018 is a pale rose color. The wine is elegant and complex on the nose, with the first wave of aromas being of rose petals and red fruit such as strawberry, with notes of peach adding a touch of freshness. On the palate it is fruity and floral. Overall, the wine is rounded, balanced, fresh and full of flavor.

SERVING AND PAIRING

This is a wine that can be drunk at any time, on its own or with salads, rice and pasta dishes, white meat and white fish. Recommended for drinking until the end of 2019.

CONTACT:

GONZALEZ BYASS USA
1525 W HOMER ST, SUITE 301, CHICAGO, IL, 60642
TEL: 773 334 6700
info@gonzalezbyassusa.com
@gonzalezbyassusa

González Byass
Desde 1835
Familia de Vino

USA

.....
Grape varieties: 55% Garnacha and 45%
.....
Tempranillo

.....
Date of Harvest: Early October

.....
Ageing: No

.....
Date Bottled: January 2019

.....
Alcohol: 13% Vol.

.....
Total Acidity: 5.40 g/l (tartaric acid)

.....
Volatile Acidity: 0.25 g/l (acetic acid)

.....
pH: 3.38

.....
Residual Sugars: 1.6 g/l