



BERONIA

TEMPRANILLO 2018

VINTAGE

The weather in 2018 was marked by several snowfalls during the winter and a damp, cold spring, which meant that budburst was two weeks late. Flowering and fruit set were good however, with a surprising fertility rate bearing in mind the major frost that had occurred the previous year. Persistent rains, together with sunny days raised concerns for the health of the vines, but the excellent work done by the growers enabled any health problem that arose to be kept under control. The weather stabilized in August and the dry, sunny days helped véraison along, with the result the bunches had to be thinned out so as to balance the vines' output. A 15-20-day delay in the ripening cycle was confirmed in September, with the harvest returning to its usual dates. Selective harvesting throughout the D.O. Ca. Rioja meant that the 2018 vintage delivered wines of very satisfactory quality.

WINEMAKING

The Tempranillo grapes for this wine were collected in October. Following harvest the grapes underwent cold maceration for a few days so as to extract aromas and colour however not tannins. Alcoholic fermentation took place at low temperatures below 26°C and with periodic pumping over. The wine was then transferred to mixed oak barrels with American staves and French tops where it was aged for 6 months. The wine was bottled in August 2019 and remained in bottle for a minimum of 3 months before release to the market.

Vintage: 2018

Denomination of Origin: D.O. Ca. Rioja

Grape variety: 100% Tempranillo.

Ageing: 6 months in mixed oak barrels of American staves and French tops.

Alcohol: 13.5% vol

pH: 3.65

Total Acidity: 5.10 g/l (tartaric acid)

Volatile Acidity: 0.62 g/l (acetic acid)

Residual Sugars: 1.6 g/l

WINEMAKER'S NOTES

This 100% Tempranillo shows a deep cherry colour. On the nose aromas of cherry with hint of spice including white pepper and notes of tobacco. Also, intense almond essence adding a pleasant touch of freshness. On the palate the wine is fresh and very fruit forward, particularly stone fruit, with cherry evident again as well as sweet notes – of cinnamon stick in particular.

SERVING AND PAIRING

This is a young wine which matches perfectly with light red meats and pasta dishes. Serve between 15° and 17°C. Ideal consumption from now until 2025.

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González Byass
Desde 1835

Familia de Vino

USA