



BERONIA III a. C. 2012

VINTAGE

The 2012 vintage stood out due to higher than normal temperatures and the lack of rainfall during the winter leading to lower yield. Following a warm and dry summer the harvest began 10 days earlier than normal causing some imbalance in maturity. As a result the collection of grapes was very selective. In spite of this the 2012 vintage was clasified as Very Good 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 places at low temperatures of less than 26°C with periodic pumping over. The wine is then transferred to new French oak barrels where it remains for 14 months. Bottled in March 2016 this wine has continued ageing in bottle until being released to the market.

WINEMAKER'S NOTES

Beronia IIIaC 2012 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.

Vintage: 2012

Denomination of Origin: DOCa Rioja

Grape variety: 94% Tempranillo,
5% Graciano, 1% Mazuelo.

Ageing: Ageing: 14 months in new French
oak barrels.

Alcohol: 14% vol

Ph: 3.75

Total Acidity: 5.6 g/l (tartaric acid)

Volatile Acidity: 0.75 g/l (acetic acid)

Residual Sugars: 1.7 g/l

SERVING AND PAIRING

Should be served between 15° and 16°C.
Perfect with rich dishes and red meats, also cured cheeses.
Recommened consumption until 2024.

Suitable for vegans

CONTACT:

González Byass USA
3921 North Lincoln Avenue, Chicago, Il 60613
info@gonzalezbyassusa.com
@BeroniaWines BeroniaWines