



# BERONIA CRIANZA 2016

## VINTAGE

The main features of 2016 were the mild temperatures in winter and low temperatures in spring. High temperatures did not arrive until the end of June however remained constant throughout the summer. Consequently the grapes were extremely healthy at harvest. The results of the 2016 harvest were satisfactory in both quantitative and qualitative terms. The grapes were picked over two months allowing for selective harvest and each vine to reach optimum ripeness.

## WINEMAKING

Beronia Crianza 2016 was produced from selected Tempranillo, Garnacha and Mazuelo grapes. Upon arrival at the winery the fruit was macerated for a few days prior to fermentation. Alcoholic fermentation followed at below 26°C. The must was pumped over regularly to extract the desired color and aromas. Following this the wine was aged in mixed barrels of American oak staves and French oak tops for 12 months and was then left to rest in bottle for a minimum of 6 months before being released to the market.

## WINEMAKER'S NOTES

This Beronia Crianza 2016 shows a deep picote cherry red color with a garnet rim. It is complex on the nose with aromas of cherry and raspberry standing out, complemented by herbal notes of rosemary and thyme and hints of cinnamon and tobacco. Very fresh and tantalizing on the palate this wine displays a plethora of flavors including vanilla and chocolate. This is a full bodied pleasurable wine with a very long finish.

## SERVING AND PAIRING

This wine should be served between 15° and 17°C with roast meats and Iberian cold cuts. Recommended consumption now till 2022.

Vintage: 2016

Denomination of Origin: DOCa Rioja

Grape variety: 91% Tempranillo,  
8% Garnacha, 1% Mazuelo

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

Alcohol: 13.5 % vol

Ph: 3.60

Total Acidity: 5.0 g/l (tartaric acid)

Volatile Acidity: 0.62 g/l (acetic acid)

Residual Sugars: 1.8 g/l

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