



BERONIA III a. C.

2015

VINTAGE

The 2015 vintage was characterised by a cold, wet winter with abundant rainfall which turned to snow on four separate occasions. Budburst was a little later than usual but thanks to high temperatures in the spring flowering, fruit set and, indeed, the vintage were 10 days earlier than normal. The good weather right across the growing season helped, achieving a very healthy vineyard which did not suffer from any pests or significant diseases. This also helped the grapes ripen evenly in all our vineyards, which in turn meant we were able to harvest slowly and selectively. The only negative elements were a few summer storms that brought hail.

One of the most notable features of the 2015 harvest was that it took place almost simultaneously throughout the DOCa Rioja region, starting at the beginning of September in the earliest, eastern parts of the region and finishing in the first few days of October in the higher areas.

WINEMAKING

This wine is only produced in the best years from a selection of the best grapes from the oldest vineyards, which are more than 70 years old. Cold maceration was carried out for a few days before fermentation. Alcoholic fermentation took place at a low temperature of less than 26°C with periodic pumping over. The wine was then transferred to new French oak barrels where it remains for 13 months. Bottled in May 2017 the wine continued to age in bottle for eight months before being released.

WINEMAKER'S NOTES

Beronia III a. C. 2015 is an intense red cherry colour. Aromas of ripe fruit such as cherry come through on the nose, complemented by subtle notes of menthol providing freshness and notes of cedar and slate reminiscent of forest wilderness. On the palate, the wine is complex: the first flavour to emerge is cocoa, which then develops into spice flavours, dominated by clove and pepper, with cinnamon adding sweeter notes. The combination of spices and fruit delivers a wine that is complex and has a long finish.

SERVING AND PAIRING

Should be served between 15° and 16°C. Perfect with rich dishes and red meats, also mature cheeses. Recommended for drinking until 2024.

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González Byass
Desde 1835
Familia de Vino
USA

Vintage: 2015

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo

Ageing: Ageing: 13 months in new French oak barrels.

Alcohol: 14,5% vol

Ph: 3.75

Total Acidity: 5.85 g/l (tartaric acid)

Volatile Acidity: 0.70 g/l (acetic acid)

Residual Sugars: 2.1g/l