



# BERONIA CRIANZA

## 2017

### VINTAGE

The vintage of 2017 was characterized by very complex weather conditions. The harvest was conditioned by the effects of the frost on April 28, drought and high summer temperatures. The rain throughout August helped to complete the equilibrium of the ripening and increased the productive expectations. The result was excellent quality although the quantity was low.

### WINEMAKING

Beronia Crianza 2017 was made from selected Tempranillo, Garnacha and Mazuelo grapes. Upon arrival at the winery the fruit was macerated for a few days prior to fermentation. Temperature controlled alcoholic fermentation followed, with the temperature kept below 26°C. The must was pumped over regularly to extract the desired colour and aromas, then the wine was left for twelve months in barrels made of American oak staves and French oak ends to create the unmistakable "Beronia style". Lastly, the wine was bottled and left to rest for three months prior to release.

### WINEMAKER'S NOTES

A deep picota cherry red colour with a garnet edge, this wine is clean and bright. It is complex on the nose, with aromas of cherry and raspberry standing out, complemented with aromatic notes of herbs such as thyme, rosemary, cinnamon and tobacco. On the palate it is a very fresh wine, voluminous pleasant and with a long finish.

### SERVING AND PAIRING

Serve between 15°C and 17°C with roasts, chargrilled chops, Ibérico cured meats and mature cheese. Recommended for drinking until 2025.

Vintage: 2017

Denomination of Origin: DOCa Rioja

Grape variety: Tempranillo 94%, Garnacha 5%, Mazuelo 1%

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

Alcohol: 14.5 % vol

Ph: 3.55

Total Acidity: 5.4 g/l (tartaric acid)

Volatile Acidity: 0.60 g/l (acetic acid)

Residual Sugars: 1.5 g/l

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