



# BERONIA III a.C. 2016

## VINTAGE

The main features of the weather over 2016 were the mild winter and cold spring. High temperatures did not arrive until the end of June but it stayed hot throughout the summer, so that by the time September and October came around the unusual weather pattern had enabled the grapes to remain in excellent health right through the harvest. The 2016 vintage produced very satisfactory results in terms of both quantity and quality, due in part to the protracted harvest, which went on for two months, meaning the grapes were picked selectively, only once each vineyard had reached optimum ripeness.

## WINEMAKING

The grapes we used to make Beronia III a.C. came from a selection of our own vineyards that are more than 70 years old and from our pre-phylloxera vineyards. Upon arrival at the winery, the grapes were cold-fermented for several days prior to undergoing alcoholic fermentation, which always takes place at less than 26°C, with regular pumping over and post-fermentation maceration. The wine was then left to age in French oak barrels for 12 months until it was bottled, in May 2018.

## WINEMAKER'S COMMENTS

Beronia III a.C. 2016 is a deep black cherry colour. The most notable aromas are of red berries (strawberry and redcurrant), which is typical of the Tempranillo grape, followed by notes of liquorice, chocolate and vanilla over a mineral, balsamic background. On the palate the most prominent tastes are of fresh fruit, followed by touches of menthol and cocoa, which give body and freshness. This is a long, balanced and powerful wine with a lot of personality.

## SERVING AND PAIRING

Serve at 15° - 16°C. Pairs perfectly with T-bone, entrecôte and fillet steak and mature ewes' milk cheese. Recommended for drinking until 2028.

Vintage: 2016

Date of harvest: Early October 2016.

Grape varieties: 100% Tempranillo

Bottled: May 2018

Time in barrel: 12 months in new French oakbarrels

Abv: 14%

Total Acidity: 5.60 (tartaric acid)

Volatile Acidity: 0.72 (acetic acid)

Reductive Sugars: 1.9 g/l

pH: 3.60

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Familia de Vino