



BERONIA

198 BARRICAS 2018

VINTAGE

The weather in 2018 was marked by several snowfalls during the winter and a damp, cold spring, which meant that budburst was two weeks late. Flowering and fruit set were good however, with a surprising fertility rate bearing in mind the major frost that had occurred the previous year. Persistent rains, together with sunny days raised concerns for the health of the vines, but the excellent work done by the growers enabled any health problem that arose to be kept under control. The weather stabilized in August and the dry, sunny days helped véraison along, with the result the bunches had to be thinned out so as to balance the vines' output. A 15-20-day delay in the ripening cycle was confirmed in September, with the harvest returning to its usual dates. Selective harvesting throughout the D.O. Ca. Rioja meant that the 2018 vintage delivered wines of very satisfactory quality

WINEMAKING

The Tempranillo, Graciano and Mazuelo grapes were cold macerated prior to fermentation for several days. Alcoholic fermentation followed, at a temperature kept below 26°C, with regular pumping over. Next, we started the ageing process for Beronia 198 Barricas Reserva Especial 2018, with the wine left for two years in mixed oak barrels made of American oak staves and French oak ends. Lastly, the wine was bottled and left to age for a further two years in bottle.

WINEMAKER'S NOTES

Beronia 198 Barricas Reserva Especial 2018 is a deep, intense garnet colour. On the nose it first displays notes of ripe fruit, prunes and dried apricots, with cocoa in the background. Balsamic notes emerge next, adding freshness, along with nutty aromas. In the mouth it displays remarkable elegant tannins and balanced acidity, which deliver great freshness, followed by hints of chocolate and cocoa on the palate, culminating in a sweet finish. This is a rounded, long, balanced wine, best enjoyed when drunk unhurriedly

SERVING AND PAIRING

Ideal for drinking with roasts, stews, grilled meat, cured meat and mature cheese. Recommended for drinking until 2034

Vintage: 2018

Denomination of Origin: DOCa Rioja

Grape variety: Tempranillo
97%, Graciano 2%, Mazuelo 1%

Ageing: 36 months in French oak barrels

Bottled: February 2021

Alcohol: 14% vol

Ph: 3.6

Total Acidity: 5.80 g/l (tartaric acid)


Volatile Acidity: 0.68 g/l (acetic acid)

Residual sugars: 1.6 g/l

CONTACT:

interna@gonzalezbyass.es

Tel: +34 941 338 000

@BeroniaWines  BeroniaWines