



BERONIA CRIANZA LIMITED EDITION 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

Beronia Crianza Edición Limitada (Limited Edition) is made from a selection of the finest bunches of Tempranillo grapes. Following several days of cold soak maceration, the grapes underwent fermentation with temperatures kept below 26°C and regular pumping over to optimise extraction. The wine was then transferred to new, mixed oak barrels (American oak staves and French oak ends) to age for 12 months. Once bottled, the wine aged for a minimum of four months in bottle prior to release

WINEMAKER'S COMMENTS

Beronia Crianza Edición Limitada 2018 is a deep garnet colour with a purple edge. Attractive and intriguing on the nose, prominent aromas of red cherry fruit overlay a backdrop of cinnamon, cacao and spicy pepper notes. Hints of camomile and thyme bring an element of freshness. This wine is ripe and juicy on the palate. Velvety tannins balance perfectly with the chocolate and dark fruit characteristics, resulting in a long, silky, finish.

SERVING AND PAIRING

Perfect for pairing with roasts, griddled cutlets, ibérico cured meats and mature cheeses. Recommended for drinking until 2028 if stored in a cool place (14°C max).

Grape varieties: 100% Tempranillo

Harvest date: Early October 2018

Bottled: August 2021

Time in barrel: 12 months in mixed oak barrels

Abv: 14%

Total acidity: 5,70 (tartaric acid)

Volatile acidity: 0,66 (acetic acid)

Reductive sugars: 1,70 g/l

pH: 3,65

Contains sulfites

Country of origin: Spain

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Familia de Vino