



BERONIA CRIANZA LIMITED EDITION 2017

VINTAGE

The vintage of 2017 was characterised by some very complex weather conditions such as April frosts and drought spells throughout the summer. Rain was welcomed in August and greatly influenced the ripening of the fruit. Quantities this year were low, however the quality was outstanding

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 five months in bottle prior to release

WINEMAKER'S COMMENTS

Beronia Crianza Edición Limitada 2017 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 2026 if stored in a cool place (14°C max).

Grape varieties: 100% Tempranillo

Harvest date: Early September 2017

Bottled: October 2020

Time in barrel: 12 months in mixed oak barrels

Abv: 14%

Total acidity: 5,60 (tartaric acid)

Volatile acidity: 0,65 (acetic acid)

Reductive sugars: 1,60 g/l

pH: 3,60

Contains sulfites

Country of origin: Spain

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González Byass
Desde 1835
Familia de Vino