

Vintage: 2007

Denomination of Origin: DOCa Rioja

Grape variety: 90% Tempranillo, 6% Graciano, 4% Mazuelo

Ageing: 24 months in the best 198 mixed oak barrels, American staves and French tops.

Alcohol: 14% vol

Ph: 3.55

Total Acidity: 5.6 g/l (tartaric acid)

Volatile Acidity: 0.78g/l (acetic acid)

Residual Sugars: 1.4 g/l

WINEMAKER'S NOTES

Beronia 198 Barricas 2007 shows a bright deep plum color. Seductive on the nose with spiced character and notes of tobacco. Aromas of clove, rosemary, thyme and cocoa give way to fragrant black fruits and menthol. Silky and elegant. This wine has a sweet touch giving a smooth mouth felle perfectly balanced with the fruity character with plum, spices, chocolate and liquorice standing out. Sensations of menthol and a balanced acidity give freshness and long life.

SERVING AND PAIRING

Perfect with red meats such as T-Bone steak and mature goats cheese. Serve between 15° and 17°C.

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Desde 1835

Familia de Vino

USA