



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 oak barrels

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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González Byass
Desde 1835
Familia de Vino



BERONIA III a. C.

2019

VINTAGE

The outstanding feature of the weather during the growing year was the mild, dry winter. Mild temperatures in the spring and rain falling at strategically important times meant that budburst was a few days earlier than what is now normal. Flowering and fruit set, too, were distinctly early and the vines were less vigorous. As a result, the harvest was modest, with less compact bunches and smaller berries – all synonymous with optimum quality. There were some frosts and hailstorms in specific areas within the Designation of Origin, but they had hardly any impact. The harvest took place systematically, in stages, in the three sub-zones where the grapes are grown, meaning we followed the best ripening cycles without any overlap across the zones. This in turn made it easier to select the grapes and deliver them to the winery. The vintage was classified as EXCELLENT.

WINEMAKING

The grapes we used to make Beronia III B.C. were from a selection of our own vineyards that are more than 70 years old and also from our pre-phyloxera vines. Once the grapes had been delivered to the winery, we cold macerated them for several days prior to alcoholic fermentation, which always takes place at below 26°C, with regular pumping over, followed by post-fermentation maceration. Next, we left the wine to age for 8 months in new French oak barrels then for a further six months in 3,500 French oak Foudres until it was bottled in December 2021.

WINEMAKER'S NOTES

The wine is deep, the colour of black plums. Complex and appealing on the nose, it displays distinct fruit and floral aromas including cherry and rose petals that are very typical of the tempranillo grape. The secondary aromas that emerge next include notes of cedar, nuts and vanilla over a mineral background. The wine is flavoursome and balanced. Touches of spice, mint and cacao appear along with the fruit, adding volume, freshness and personality to this wine, which is powerful and long-lasting on the palate.

SERVING AND PAIRING

Best served at between 15° and 16°C. Perfect with red meat such as a T-bone steak, entrecôte and fillet, and matured ewes milk cheeses. Recommended for drinking until 2030.

Vintage: 2019

Denomination of Origin: DOCa Rioja

Grape varieties: 100% Tempranillo

Time in barrel: 8 months in new French oak barrels and 6 more months in 3,500-litre French oak Foudres.

Bottled: December 2021

Alcohol: 14.5 % vol

Ph: 3.70

Total Acidity: 6.50 g/l (tartaric acid)

Volatile Acidity: 0.78 g/l (acetic acid)

Residual Sugars: 1.90 g/l

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