



BERONIA

198 BARRICAS 2019

VINTAGE

The climatic year has been marked by a mild and dry winter. Mild temperatures in spring and strategic rainfall caused bud break to occur a few days earlier than the usual date. Blossoming and fruit setting also happened significantly earlier, and the vineyard had less vigor, resulting in a moderate harvest with less compact clusters and smaller grapes, all synonymous with maximum quality. There were some episodes of frost and hail in very specific areas of the appellation, but they were of little relevance. The harvest proceeded in an orderly and staggered manner in the three production subzones. This allowed for the best ripening cycles without overlapping between zones and facilitated the selection and entry of grapes into the winery. The vintage has been rated as EXCELLENT.

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 2019, with the wine left for 18 months 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

Deep garnet red with a high robe. Clean and bright. Attractive nose with aromas of red fruits red fruits on a background of chocolate and dried fruits. Tobacco and balsamic notes also appear balsamic notes that add great complexity and freshness. Round, tasty wine with a balanced acidity. Spicy notes and sweet tannins appear on the palate, making the wine very appetising. the wine very appetising on the palate.

SERVING AND PAIRING

Ideal for drinking with roasts, stews, grilled meat, cured meat and mature cheese. Store in a cool place (maximum 14°C), away from direct light and strong odors. Recommended consumption from release to the market until 2031.

Vintage: 2019

Denomination of Origin: DOCa Rioja

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

Ageing: 18 months in mixed oak
barrels made of American oak
staves and French oak ends.

Bottled: October 2021

Alcohol: 14% vol

Ph: 3.53

Total Acidity: 5.60 g/l (tartaric acid)

Volatile Acidity: 0.69 g/l (acetic acid)

Residual sugars: 2 g/l

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