



BERONIA ROSADO 2015

VINTAGE

The 2015 vintage showed a humid and cold winter with high rainfall. Budding in the vineyards was later than normal however the high spring temperatures caused flowering to take place 10 days earlier than usual. This advance lasted until harvest time. A good climate was enjoyed during the vegetative cycle and a lack of plagues and illness in the vineyard allowed for the perfect maturation to be reached. The stand out characteristic of this vintage was the even development in all vineyards of the DOCa Rioja.

WINEMAKING

The Tempranillo grapes were harvested at the end of September. They underwent pre-fermentative cold maceration for a few hours to extract colour. Alcoholic fermentation took place at less than 22°C. This wine was bottled in January 2016 and should spend at least 2 months in bottle before commercialisation.

WINEMAKER'S NOTES

This Rosado 2015 shows a pale pink colour with pearl tones. On the nose intense aroma of strawberry sweets. Dominated by fruit with a slight touch of cream. On the palate sweet with good volume and presence of fruit. Strawberry and cream candy with a long finish.

SERVING AND PAIRING

This wine should be served well chilled. Perfect by the glass on a hot day and also with seafood, salads and rice dishes. Drink now.

Vintage: 2015

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo.

Alcohol: 13.5 % vol

Ph: 3.4

Total Acidity: 5.6 g/l (tartaric acid)

Volatile Acidity: 0.35 g/l (acetic acid)

Residual Sugars: 1.6 g/l

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Desde 1835
Familia de Vino