



# TEMPRANILLO ELABORACION ESPECIAL

2014

## VINTAGE

The 2014 vintage showed an improvement on the previous year. The climate was favourable which gave an excellent vegetative state allowing good results with regards to both quality and quantity. The only problem during this vintage was the climate at the time of harvest which was not ideal due to many days of rain. The harvest for the Tempranillo variety took place mid October. The classification of the 2014 vintage from the Rioja Regulatory Council was Good.

## WINEMAKING

This unique wine undergoes double fermentation, both alcoholic and malolactic, in American oak barrels. The wine remains for a total of 8 months in the same barrels with periodic batonage. This wine was bottled in December 2015 will continue ageing for a minimum of 6 months in bottle before being released to the market.

## WINEMAKER'S NOTES

Beronia Tempranillo Special Production 2014 shows a deep granate colour. On the nose romas of toasted coffee beans dominate. Sweet aromas of toffee and cherry marmelade. The contrast of the sweet notes and acidic fruit give an extremely complex nose. Great balance on the mouth with fruit giving freshness and round and sweet tannins.

## SERVING AND PAIRING

Perfect with smoked meats or fish, patés and cured meats. Recommended consumption now until 2018.

Vintage: 2014

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo.

Ageing: 8 months in American oak barrels.

Alcohol: 14 % vol

Ph: 3.68

Total Acidity: 5.10 g/l (tartaric acid)

Volatile Acidity: 0.65 g/l (acetic acid)

Residual Sugars: 2.1 g/l

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Desde 1835  
Familia de Vino