



# BERONIA VIURA

## 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 Viura variety was harvested at the end of September. This variety gives fruity wines with floral notes however also has a notable acidity. The grapes underwent static maceration without destocking for 16 hours. Alcoholic fermentation was carried out at 14 - 16°C for 15 days. The wine was bottled in January 2016 and should remain two months in bottle before being released to the market.

### WINEMAKER'S NOTES

This Viura 2015 shows a bright yellow green colour. On the nose fresh with intense herb aromas such as fennel. Notable presence of white fruits such as pear and surprisingly also orange peel. On the palate full, round and lively with aniseed notes which together with the fruit give freshness. Long and persistent.

### SERVING AND PAIRING

This young fresh wine should be served well chilled and is ideal with salads, fish and white meats.

Vintage: 2015

Denomination of Origin: DOCa Rioja

Grape variety: 100% Viura .

Alcohol: 12.5 % vol

Ph: 3.38

Total Acidity: 5.8 g/l (tartaric acid)

Volatile Acidity: 0.35 g/l (acetic acid)

Residual Sugars: 1.6 g/l

CONTACT:  
interna@gonzalezbyass.es  
Tel: +956 357 000  
@BeroniaWines BeroniaWines

González Byass  
Desde 1835  
Familia de Vino