



# BERONIA ROSADO 2016

## VINTAGE

The 2016 vintage showed mild temperatures in winter and low temperatures in spring with high temperatures no reaching La Rioja until end of June. In addition September and October saw very favourable climatic conditions ensuring a very healthy grape which could be collected at optimum point of maturation. The official classification of the vintage is still pending however it is expected to be of extremely high quality.

## WINEMAKING

The Tempranillo grapes were harvested at the beginning of October. They underwent pre-fermentative cold maceration for a few hours to extract colour. Alcoholic fermentation took place at less than 22°C to maintain the aromas. This wine was bottled in January 2017 and should spend at least 2 months in bottle before commercialisation.

## WINEMAKER'S NOTES

This Beronia Rosado 2016 shows a pale pink colour with pearl tones. On the nose fresh and alive showing intense fruit aromas with strawberry and peach dominating. On the mouth smooth and full with strawberry dominating over creamy notes. A pleasant wine, fresh and lively while long on the palate.

## 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.

Suitable for vegans

Vintage: 2016

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo.

Alcohol: 13.5 % vol

Ph: 3.4

Total Acidity: 5.1 g/l (tartaric acid)

Volatile Acidity: 0.42 g/l (acetic acid)

Residual Sugars: 1.6 g/l

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Familia de Vino