



BERONIA MAZUELO

2017

VINTAGE

The main feature of the weather in 2017 was the very complex conditions. The harvest was affected by the frost on 28th April and by the summer's drought and high temperatures. The eventual compensation was wine of excellent quality but little quantity. For the first time ever, the impact of the frost on each individual vineyard was studied, with three levels of maximum yields relative to the effects of the frost being identified. The rain in August helped balance out the ripening process and, as a result, the yield forecast improved.

WINEMAKING

The grapes we used to make Beronia Mazuelo Reserva were cold-macerated prior to fermentation, then fermented under controlled conditions at 26-28°C with regular pumping over to extract the desired colour and aromas that are typical of the variety's distinctive personality. Next, the wine spent 24 months in mixed oak barrels comprised of American oak staves and French oak ends. In June 2020 the wine was bottled and left to rest in the winery for at least 12 months prior to release

WINEMAKER'S NOTES

Beronia Mazuelo Reserva is an intense, deep garnet colour. Very attractive on the nose, the stand-out aromas are of stewed fruit over a background of spices – clove and black pepper – along with notes of menthol that add freshness. Lastly, hints of sweetness appear that are reminiscent of quince paste, bring the finishing touch to a huge array of aromas. On the palate, the first flavours to appear bring to mind ripe fruit with slight touches of sweetness. This is a strong, powerful, complex yet fresh wine, very well structured with a pleasant aftertaste

SERVING AND PAIRING

Ideal for drinking with char-grilled meat, roasts, game dishes and mature cheese. Recommended for drinking until 2032

Vintage: 2017

Denomination of Origin: DOCa Rioja

Grape variety: 100% Mazuelo

Ageing: 24 months in mixed oak barrels of American staves and French tops

Alcohol: 14.5 % vol

pH: 3.35

Total Acidity: 7.10g/l (tartaric acid)

Volatile Acidity: 0.73 g/l (acetic acid)

Residual Sugars: 3.00 g/l

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