



BERONIA VIURA

2017

VINTAGE

The main feature of the year's weather was a very varied winter in terms of temperature and rainfall, with very short spells when intense cold and lots of fog combined with hot, rainy days. The end of the vegetative growth cycle was marked by the night-time temperatures dropping significantly, which meant that the grapes ripened slowly. The resulting high diurnal variation produced good alcohol levels and much improved phenolic maturation. The harvest was orderly and staggered across the different sub-areas. It began in the first few days of September in the earlier areas, with the Tempranillo and Garnacha grapes being picked first and the Graciano and Mazuelo last.

WINEMAKING

Viura is the main white variety grown in La Rioja and produces fruity wines with floral aromas and pronounced acidity, so is ideal for making both young and aged whites. This is a wine that, as a result of how it is made, displays a distinct personality. Beronia Viura is cold macerated in contact with the skins, which extracts the maximum amount of the variety's primary aromas, followed by alcoholic fermentation for 15 days.

WINEMAKER'S NOTES

Beronia Viura 2017 is yellow with greenish glints. It is complex on the nose, very fruit forward, with pineapple and white fruit dominating and some herbaceous aromas too. The wine is fresh, rounded and full-bodied on the palate, robust, intense and very persistent. The finish is long.

SERVING AND PAIRING

Ideal for drinking with starters, pasta, rice dishes, salads and white fish dishes as well as lean white meat.

Vintage: 2017

Denomination of Origin: D.O.C.a Rioja

Grape Variety: Viura 100 %

Alcohol: 12,5 % Vol

Ph: 3.35

Total acidity: 5.6 g/ (tartaric acid)

Volatile acidity: 0.3 (acetic acid)

Restzucker: 1.6 g/l

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