

Beronia Rueda

Category	White
Grapes	100 % Verdejo
Appellation	Rueda (DO)
Producer	Gonzalez Byass
Country	Spain
Region	Vallée du Duero
Size	750 ml
Degree of alcohol	13 %
Available	Québec

Terroir

After a year of research, this unique verdejo vineyard was selected in the heart of Rueda. Located on a « cascajosos soil », unique from the region, this type of soil absorbs the heat during the day and releases it during the night. Well ventilated, rich in calcium and in magnesium with excellent drainage, it gives maximum complexity to the grape.

Vinification and maturation

A wine produced from two different harvests in the same vineyard : an early harvest, with fermentation at high temperatures in order to achieve an explosion of aromas and notes of ripe stone fruits. Then, a second later harvest fermented at lower temperature looking for maturity, more concentration and complexity on the palate. The blend was carried out mid January and left to settle on fine lees for two weeks, before bottling in February 2017. The resulting wine is a blend of the two distinct wine-making techniques to achieve this minerality mouthy feel, persistent and intense fruit aromas.

Features

Beronia Rueda shows a bright pale yellow color with hints of green. An intense nose with vibrant and persistent herbal, grassy aromas, typical of Verdejo. On a smooth mouth, dry and elegant, with balanced acidity and an attractive bitterness on the finish. This wine shows full aromas on the nose and also maintains an extremely textured mouth due to the time spent on fine lees.

Food Pairings

Should be served chilled. Ideal with salads or fish, also with white or lean meat dishes.

Product code

Québec : 13546037

