

BERONIA TEMPRANILLO

Vinification

Tempranillo grapes for this wine were harvested in October. After the harvest, the grapes were macerated cold for a few days to extract the aromas. The alcoholic fermentation took place at controlled temperature. The wine was then transferred to mixed oak casks made from American and French wood in which it was aged for 9 months.

Features

This Tempranillo with a deep cherry color has a complex nose of red fruits, sweet spices such as cinnamon. Perfectly balanced with notes of chocolate and almond. In the mouth, we find the fruit and spices with a long and persistent finish.

Food Pairings

It is a young wine that harmonizes perfectly with light red meats and pasta dishes.

Other information



Producer

Gonzalez Byass

Category

Red

Grapes

100 % Tempranillo

Country / Region

Spain, Rioja

Appellation

Rioja (DOC)

Size

750ml

Degree of alcohol

14 %

Serving temperature

15 °C to 17 °C

Available in these provinces

- Quebec