



MAZUELO RESERVA 2016

VINTAGE

The main features of the 2016 growing year were a mild winter and cold spring. It did not turn hot until June but the temperatures remained high right through the summer, then September and October brought an unusual weather pattern that enabled the grapes to maintain excellent health right through the harvest. The 2016 crop delivered very satisfactory results in terms of both quantity and quality thanks in part to the harvest going on for two months, which meant the grapes were picked selectively once each vineyard had reached optimum ripeness

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 2019 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 2030

Suitable for vegans

Vintage: 2016

Denomination of origin: DOCa Rioja

Grape variety: 100% Mazuelo

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

Bottling date: June 2019

Alcohol: 13.5 % Vol.

PH: 3.45

Total acidity: 6,10 g/l (tartaric acidity)


Volatile acidity: 0.72 g/l (acetic acid)

Residual sugars: 2.7g/l

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