



ALEGRIA DE BERONIA 2021

VINTAGE

The weather in 2021 was marked by a mild and dry winter followed by a spring with mild temperatures which favored an advance of budding, flowering and fruit set compared to the usual dates. Precipitation was at an average level over winter but there were multiple hailstorms. Veraison occurred in the first days of August, which was a very warm month, which led to the anticipation of an early harvest. The balance has been satisfactory, with very healthy grapes, good maturity of the skins and sweet tannins.

The harvest has been carried out in an orderly and staggered manner beginning in September 20th and ending on October 19th.

WINEMAKING

To make the Alegria de Beronia we picked grapes from two plots of Garnacha and one of Tempranillo that are very close to the winery. These vineyards are between 25 and 35 years old and the soil is a mix of clay and chalk. The vineyards are on a hillside their southwest orientation means they enjoy very good exposure to the sun. The vines thus produce wine that is a perfect example of the classic features of Rioja Alta. Once the grapes arrived at the winery they were cold macerated for four hours. The free-run juice was then run off and clarified statically at 5°C, followed immediately by controlled temperature (<20°C) fermentation for two months with regular batonnage. The wine was bottled in March 2022 then left to rest for two months prior to release.

WINEMAKER'S NOTES

The quartz-pink colour of Alegria de Beronia, with its pearlescent twinkles, is the most lively-looking of our wines. Captivating on the nose, it displays a whole spectrum of subtle fruit aromas that ring to mind stone fruit (peach), white flowers and light touches of baking over a background of citrus that adds freshness and intensity to the aromas. Sophisticated, velvety and persistent on the palate, it offers a panoply of flavours. Standout features are its balanced acidity and the abundance of fresh fruit in the mouth, which produce the body and elegance that are typical of Alegria de Beronia.

SERVING AND PAIRING

Served at 8-10°C this is an ideal wine to pair with rice and pasta dishes, ceviches and tuna tartare. Recommended for drinking until 2025.

This wine is suitable for vegans.

Grape varieties: Garnacha (70%) and Tempranillo (30%)

Harvest date: End of September 2021

Date bottled: March 2022

Ageing: None

ABV: 13%

Total Acidity: 5.80 (tartaric acid)

Volatile Acidity: 0.32 (acetic acid)

pH: 3.35

Reductive Sugars: 2 g/l

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