



BERONIA CRIANZA

2019

VINTAGE

The weather in 2019 was marked by a mild, dry winter followed by a mild spring with rainfall at just the right times. As a result, budburst, flowering and fruit set happened significantly earlier than normal, meaning that the vines grew less vigorously. There were only a few spells of frost and hail in a few very specific places in the D.O. Ca. Rioja, and these were almost irrelevant. The harvest progressed in an orderly fashion, moving through the three growing sub-zones one after the other thanks to the excellent ripening cycles that enabled us to work one zone at a time without any overlap. This in turn made selecting the grapes and delivering them to the winery easier. The harvest was modest overall in terms of quantity, with bunches that were not very compact and formed of small berries, but we expect this will prove to be an excellent vintage as far as quality is concerned.

WINEMAKING

The Beronia Crianza 2019 was made from select Tempranillo, Garnacha and Mazuelo grapes. The fruit was macerated for a few days prior to fermentation, then entered a temperature controlled alcoholic fermentation with regular pumping over to extract the desired colour and aromas. The wine aged for 12 months in barrels made of American oak staves and French oak ends to achieve the unique 'Beronia style'. After bottling, the wine was left to rest for three months prior to release.

WINEMAKER'S NOTES

A deep, cherry red colour with a bright garnet edge. Complex on the nose with distinct aromas of cherry and raspberry and threads of rosemary and thyme. This Crianza is full of fresh, ripe berry fruit flavours with hints of sweet baking spices. Full-bodied with a long, balanced finish.

SERVING AND PAIRING

Serve between 15°C and 17° C. The perfect accompaniment to roasts, chargrilled chops, cured meat and mature cheeses.

Recommended for drinking up to 2028.

This wine is suitable for vegans.

Vintage: 2019

Denomination of Origin: DOCa Rioja

Grape variety: Tempranillo 95%,
Garnacha 4%, Mazuelo 1%

Ageing: 12 months in mixed oak barrels,
American staves and French tops.

Bottled: January 2022

Alcohol: 13.5 % vol

Ph: 3.70

Total Acidity: 5.8 g/l (tartaric acid)

Volatile Acidity: 0.65 g/l (acetic acid)

Residual Sugars: 1.7 g/l

CONTACT:
interna@gonzalezbyass.es
Tel: +34 941 338 000
@BeroniaWines f BeroniaWines

González Byass
Desde 1835
Familia de Vino