



# BERONIA VIURA

## 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. 2020 growing

### WINEMAKING

The grapes were mostly destemmed upon arrival at the winery and underwent cold-soak maceration for 24 hours. The free-run juice was then separated out and clarified at 5° C. Fermentation took place under controlled conditions for 10 days between 14 - 16°C. Regular lees stirring was carried out during November and December and the wine was cold-stabilised and bottled in January.

### WINEMAKER'S NOTES

Beronia Viura is clear, bright yellow with green hues. Intriguing on the nose, the wine displays notes of citrus, pear and pineapple with a fennel-like herbal background. Touches of lime and loquat skins are present, adding freshness and length to what is an attractively complex wine. On the palate is juicy stone and exotic fruit. The finish is fresh and long, striking the balance between ripe fruits and zesty acidity. Ideal to drink at any time.

### SERVING AND PAIRING

Perfect on its own or as an accompaniment to a variety of dishes. Works well as an aperitif, with pasta and rice dishes, salads, fish and white meats. Recommended drinking up to 2025

This wine is suitable for vegans

Grape varieties: 86% Viura, 14% Garnacha blanca

Date of harvest: End of September 2021

Ageing: No

Date bottled: January 2022

Alcohol: 12.5 % vol

Total Acidity: 5.30 g/l (tartaric acid)

Volatile Acidity: 0.27 g/l (acetic acid)

pH: 3.35

Residual Sugars: 1.5 g/l

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Desde 1835  
Familia de Vino