



TEMPRANILLO ELABORACIÓN 2020 ESPECIAL

HARVEST

The 2020 growing year was marked by mild temperatures in both winter and spring. Budburst, flowering and fruit set all happened earlier than usual and véraison was early too; the fruit changed colour over the first few days of August. An average volume of rain fell during the winter, whilst spring delivered frequent hailstorms in specific areas. The steady rain had potential to cause fungal disease, but through expert handling and treatment this was avoided. August was hot, and it quickly became clear that the quality of the grapes would not be at all compromised from the challenging cooler months. The weather changed drastically from 15th September, so the fruit improved day by day thanks to mild daytime temperatures and cool nights. The harvest was carried out in an orderly and staggered manner, allowing the optimal maturity cycles of each variety and each plot to be reached. The balance of the 2020 vintage was satisfactory, with very healthy grapes, good maturity of the skins and sweet tannins. The vintage was classified as Very Good

WINEMAKING

Only the best quality bunches were selected to make our Beronia Tempranillo Elaboración Especial. Alcoholic fermentation and the subsequent malolactic fermentation were carried out in 225 litre American oak barrels, where the wine continued to age for five months afterwards, with regular bâtonnage. Finally, the wine was bottled in June 2021 and held in bottle for at least 5 months prior to release

WINEMAKER'S NOTES

Beronia Tempranillo Elaboración Especial is a deep, intense picota cherry colour. Attractive on the nose, with aromas typical of the Tempranillo variety, such as rose petals, red fruit and liquorice accompanied by mineral notes and sweet spices. On the palate, the wine very quickly reveals its varietal character, with a notable presence of red fruit and liquorice. This is a fresh, full-bodied wine with well-integrated tannins that offers unusual aromas and flavours

SERVING AND PAIRING

Beronia Tempranillo Elaboración Especial 2020 is a perfect match for smoked and salted foods, pâtés and red meat, roasts and ibérico cured meats. Recommended for drinking until 2027.

This wine is suitable for vegans

Vintage: 2020

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo.

Ageing: 5 months in American oak barrels.

Alcohol: 14 % vol

Ph: 3.75

Total Acidity: 5 g/l (tartaric acid)

Volatile Acidity: 0.68 g/l (acetic acid)

Residual Sugars: 1.9 g/l

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