



Beronia



BERONIA RUEDA 2021 VERDEJO

VINTAGE

Harvest started on the 19th of September and finished on the 30th – the grape quality this year was very good. We were hit by the Philomena storm at the beginning of the year which gave us temperatures below -15°C for a number of weeks in the vineyard. Once spring arrived, rain during the budding season has led to an important reduction in production. The rains continued into the summer with rainfall reaching historical volumes in July. Summer was mild which meant that the vines matured well throughout September yielding fresh and balance wines with extraordinary aromatic qualities, which will only improve during the lees ageing.

WINEMAKING

The grapes are harvested mechanically at night so as to retain the freshness of the fruit and avoid oxidation. The fruit is pressed gently in an inert atmosphere to avoid the aromas becoming oxidised, with the must being separated into different quality grades. We then purify the must by decantation, separating out the clean must. Fermentation is carried out using selected yeasts, with the temperature kept under control at between 14 and 17°C and goes on for 10-15 days. The winery has two types of fermentation tank, stainless steel and concrete, and both are used. The former offer total temperature control and speedy alcoholic fermentation, which produces wines that are clean, complex and intense on the nose. Concrete on the other hand promotes contact with the lees whilst the porosity of the material helps produce wines that are very full-bodied on the palate. After 2 to 3 months ageing on its lees with weekly remuage, the wine is clarified and filtered prior to creating the perfect blend and bottling. On another note, one of Beronia Rueda’s most significant points of difference is the winery’s capacity to store must and delay alcoholic fermentation for part of the crop until the following spring, meaning it can produce recently fermented wines brimming with freshness.

WINEMAKER’S NOTES

Beronia Rueda 2021 is bright and clean showing a pale yellow colour with green hints/rim. Intensely aromatic it displays notes of citrus and white fruit along with herbaceous aromas that are typical of the grape variety, such as fennel. Richly textured on the palate, it is fresh and elegant, with a slight touch of bitterness on the finish, also characteristic of the Verdejo grape.

SERVING AND PAIRING

An ideal accompaniment for all sorts of fish dishes, pasta, rice and cheese. This wine is suitable for vegans

Vintage: 2021

Denomination of Origin: DO Rueda

Grape Variety: 100% Verdejo

Alcohol: 13 % vol.

PH: 3.20

Total acidity: 6 g/l (ácido tartárico)

Residual Sugars: <2 g/l

CONTACT:

interna@gonzalezbyass.es

Tel: +956 357 000

@BeroniaWines BeroniaWines

González Byass

Desde 1835

Familia de Vino

