



BERONIA ROSÉ

2020

VINTAGE

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 onwards and a combination of mild days and cool nights helped the fruit to develop complexity and flavour. Each grape variety and plot were methodically harvested when optimal ripeness was achieved. Overall, the 2020 harvest produced very healthy grapes with well-matured skins and ripe tannins.

WINEMAKING

Upon arrival at the winery the grapes underwent cold soak maceration for several hours, extracting the fresh, primary aromas. The must was then clarified at 50C followed by immediate fermentation under controlled conditions below 22°C. Lees stirring was regularly carried out during November and December and the wine was cold-stabilised and bottled in January.

WINEMAKER'S NOTES

Beronia Rosé is a soft, pink quartz colour. It is elegant and aromatic on the nose, with a floral bouquet and distinct notes of cherry and rose petal. On the palate the wine is brimming with ripe, berry fruits. The finish is fresh and balanced with great length.

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 2023.

Grape varieties: 70% Tempranillo, 30% Garnacha

Date of Harvest: End of September

Ageing: No

Date bottled: January 2020

Alcohol: 13% Vol.

Total Acidity: 5.30 g/l (tartaric acid)

Volatile Acidity: 0.32 g/l (acetic acid)

pH: 3.38

Residual Sugars: 1.6 g/l

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Desde 1835
Familia de Vino