



# BERONIA ROSÉ

## 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.

### WINEMAKING

On arrival at the winery both the Tempranillo and Garnacha grapes underwent cold pre-fermentation maceration for several hours, which extracted as much as possible of their primary aromas. Next, they underwent static debourbage at 5°C, then alcoholic fermentation at a controlled temperature below 22°C immediately afterwards. Finally, the wine was bottled in January 2022 and rested in bottle at least 2 months before being released to the market.

### 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

This is a wine that can be drunk at any time, on its own or with salads, rice and pasta dishes, white meat and white fish.

This wine is suitable for vegans

Grape varieties: 50% Tempranillo, 50% Garnacha

Date of harvest: End of September

Ageing: No

Date bottled: January 2022

Alcohol: 13% Vol.

Total Acidity: 5.70 g/l (tartaric acid)

Volatile Acidity: 0.32 g/l (acetic acid)

pH: 3.35

Residual Sugars: 2,10 g/l

CONTACT:  
interna@gonzalezbyass.es  
Tel: +956 357 000  
[@BeroniaWines](#) [BeroniaWines](#)

*González Byass*  
Desde 1835  
Familia de Vino