



BERONIA CRIANZA 2020

VINTAGE

The main feature of the weather during the growing year was that the winter brought mild temperatures and normal levels of rainfall. Mild spring temperatures brought budburst forward by a few days compared to the usual dates. Flowering and fruit set also happened quite early, with véraison happening early too, at the beginning of August. A few negative incidents should be mentioned, such as the frequent spring storms, that in certain very specific areas took the form of hail, and the almost daily rain for a month that caused issues with fungal diseases, which meant we had to apply more plant health treatments than usual. From August, which was a hot month, onwards, the uncertainty that had prevailed because of the quality of the preceding months started to dissipate. The weather changed drastically and significantly after 15th September and the fruit improved day by day in terms of analytical parameters and especially as regards phenolic ripening, thanks to mild daytime temperatures and cool nights. The overall outcome was satisfactory, with very healthy grapes, well-ripened skins and sweet tannins. The harvest took place in an orderly manner, in stages so that the different varieties of grape were picked at their optimum ripeness in each of the different terroirs. The vintage was classified as: VERY GOOD

WINEMAKING

The Beronia Crianza 2020 was made from select Tempranillo, Garnacha and Mazuelo grapes. The fruit was macerated for a few days prior to fermentation, then entered a temperature controlled alcoholic fermentation with regular pumping over to extract the desired colour and aromas. The wine aged for 12 months in barrels made of American oak staves and French oak ends to achieve the unique 'Beronia style. After bottling, the wine was left to rest for three months prior to release.

WINEMAKER'S NOTES

A deep, cherry red colour with a bright garnet edge. Complex on the nose with distinct aromas of cherry and raspberry and threads of rosemary and thyme. This Crianza is full of fresh, ripe berry fruit flavours with hints of sweet baking spices. Fullbodied with a long, balanced finish.

SERVING AND PAIRING

Serve between 15°C and 17° C. The perfect accompaniment to roasts, chargrilled chops, cured meat and mature cheeses.
Recommended for drinking up to 2028.
This wine is suitable for vegans.

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- Grape variety: Tempranillo 95%,
Garnacha 4%, Mazuelo 1%.
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- Vintage: 2020
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- Ageing: 12 months in mixed oak barrels,
American staves and French tops.
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- Bottled: february 2023
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- Alcohol: 13,5%
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- Total acidity : 5,80 g/L (tartaric acid)
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- Volatile acidity: 0,65 g/L (acetic acid)
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- Residual Sugar: 1,7 g/l
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- Ph: 3,60
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- Suitable for vegans
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- Denomination of origin: DOCa Rioja
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