



# Beronia

## BERONIA WHITE WINE BARREL FERMMENTED 2023

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The climatic year was marked by a mild winter with normal rainfall, with November being the wettest month. February and the first half of March surprised us with prolonged episodes of fog, frost, and rain. Temperatures moderated, and budding began in early April with low temperatures, resulting in very little foliar development. From early May, heat dominated the rest of spring and summer, with successive "heatwaves" accelerating vegetative growth and thus the phenological stages of flowering, fruit set, and even veraison of the grapes.

This, combined with the lack of precipitation, raised doubts and uncertainty about the harvest. From September 15, there was a significant and drastic change in weather conditions; the fruit improved daily in analytical parameters and especially in phenolic ripeness, with mild daytime temperatures and cool nights. The harvest proceeded in an orderly and staggered manner. We started on September 5 in the earliest area with Tempranillo and Garnacha varieties, and a week later with Graciano and Mazuelo. On September 20, we began harvesting white varieties for five days and subsequently Tempranillo from the higher areas, finishing on October 13.

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### PRODUCTION

**Grape Varieties:** Viura: 100%

**Harvest Date:** Mid-September.

**Production Process:** Static skin maceration of whole grapes (without destemming) for 24 hours; static settling for 12 hours at 10°C using only free-run juice. Fermentation in 225-liter barrels of French Oak (80%) and American Oak (20%).

**Months in Barrel:** Periodic batonnage over 6 months.

**Bottling:** April 2024.

SUITABLE FOR VEGANS

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### TASTING NOTES

**COLOR:** Straw yellow with pearly highlights. Clean and bright.

**AROMA:** Elegant and complex nose with prominent fruity aromas of pear and apricot, as well as floral notes of orange blossom on a sweet background of vanilla and cocoa.

**FLAVOR:** Fresh, long, and voluminous in the mouth. Notes of stone fruits, grapefruit peel, and citrus appear on a mineral background. Very balanced and round wine with a sweet finish.

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### STORAGE CONDITIONS AND SHELF LIFE

Store in a cool place (maximum 14°C), away from direct light and unpleasant odors. Recommended for consumption from its release to the market until 2029.

**CLOSURE:** Cork stopper.

**BOTTLE:** Burgundy Nova Moss (395 gr).

### TECHNICAL DATA

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Alcohol content (%volumen at 20°C): 13,00

pH: 3,30

Reducing Sugars (g/l): 1,6

Real Volatile Acidity (expressed in acetic acid)  
0,35

Energy Contribution (kcal/100ml):  
307 kJ /73 Kcal

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**GONZÁLEZ  
BYASS**