



BERONIA Edición de Autor 2019

VINTAGE

The main feature of the weather over the growing year was a mild, dry winter. Mild temperatures in spring and rain falling at strategic moments meant that budburst was a few days earlier than what has come to be the usual date. Flowering and fruit set were also markedly early and the vines grew less vigorously, which translated into a modest harvest, with less compact bunches and smaller berries, all of which equates to maximum quality. There were a few bouts of frost and hail in very specific areas of the D.O., but these were of virtually no significance.

The harvest was carried out according to plan, phased across the three production sub-areas, meaning we took advantage of optimum ripening cycles without any overlap between areas. This in turn made selecting the grapes and delivering them to the winery easier. The vintage has been classified as EXCELLENT.

WINEMAKING

Tempranillo is the D.O. Ca. Rioja's classic grape variety, the key to the identity of its red wines and one of the world's great varieties. The grapes undergo Pre-fermentation cold maceration and temperature-controlled fermentation at 26-28 °C with regular pumping over. The wine spends 18 months in mixed French and American oak barrels and spends an additional 18 months in bottle prior to release.

WINEMAKER'S NOTES

The wine shows a deep, clean and bright granate colour. Complex and attractive on the nose, with prominent aromas of ripe fruit and sweet spices such as cinnamon, and cacao. Mineral and balsamic notes come through as well, adding freshness and great complexity. Prominent on the palate are notes of sweetness, nuts and a very sweet tannin. The wine is rounded, flavoursome and long with a balanced acidity that makes it very appealing on the palate.

SERVING AND PAIRING

Store in a cool place (maximum 14°C), away from direct light and strong/bad smells. Recommended for drinking from release until 2030. Suitable for vegans

Grape varieties: Tempranillo 95%, 4% Graciano and 1% Mazuelo

Time in barrel: 18 months in mixed French and American oak barrels.

Date bottled: October 2021

Alcohol: 14.00 % Vol.

Ph: 3.55


Total Acidity: 5.00 g/l (tartaric acid)

Volatile Acidity: 0.7 g/l (acetic acid)

Residual Sugars: 2 g/l

Contains sulphites

Country of origin: Spain

CONTACT:
informa@gonzalezbyass.es
 Tel: +956 357 000
BodegasBeronia  [BodegasBeronia](https://www.BodegasBeronia)