

## LASLIAS DE BERONIA

## **LASLÍAS DE BERONIA 2022**

The selected plot for producing Laslías de Beronia is located in Madrigal de las Altas Torres, one of the few municipalities in the province of Ávila that is part of the DO Rueda. With vines over seventy years old and very sandy soil, this vineyard has been revived to craft this wine.

## PRODUCTION:

The harvest is conducted manually in boxes to avoid mechanical damage that could cause unnecessary oxidation. Pressing is done gently with whole clusters in an inert environment to prevent aroma oxidation. Fermentation takes place under supervision with native yeasts in two different materials:

- Concrete tanks, which favor contact between the wine and the lees, and thanks to their porosity, help achieve wines with great volume on the palate.
- 500-liter French oak barrels, a noble material where the wine also ferments in contact with its lees to enhance complexity with tertiary aromas imparted by the slightly toasted French oak.

After aging on the lees for 8 months with periodic "batonnage," the wines are clarified and filtered before bottling to achieve the perfect blend

## TASTING NOTES:

Visually, the wine is bright, clear, and slightly golden yellow. It has great intensity and freshness on the nose, with creamy pastry notes blending with aniseed, white fruit, and fresh mineral and smoky notes. On the palate, it is rich and elegant, deep, with weight and persistence. Harmonious and balanced overall, it leaves a pleasant memory that invites another sip.

Serving Recommendation: It should be served at a temperature between 8° and 12°C. It pairs very well with slightly fatty foods such as salmon, stews, or pasta with cream sauces.



Vintage: 2022

Appellation of Origin: Rueda

Vineyards: Madrigal de las Altas Torres

(Ávila)

Varieties: 100% Verdejo

Alcohol: 13% vol.

**pH:** 3.25

Total acidity: 5.6 g/L

Residual sugar: <1.8 g/L

First vintage on the market: 2019 Bottled vintage 2022: August 2023

