




Beronia

BERONIA CRIANZA 2021

VINTAGE

The climate this year was characterized by mild temperatures in winter and spring, leading to earlier budburst, flowering, and fruit set compared to usual dates. Precipitation remained average during winter, but spring brought storms, some with hail, although only in very specific areas. Veraison occurred in the first days of August, which was a very warm month, suggesting a harvest about 15 days earlier than usual. In early September, there was a drastic change in weather with milder daytime temperatures and much cooler nights, creating a large diurnal temperature range ideal for the phenolic development and ripening of the grapes. The result was satisfactory, with very healthy grapes, good skin maturity, and sweet tannins.

The harvest progressed in an orderly and staggered manner, starting on September 20 and ending on October 19. It has been rated VERY GOOD.

VINIFICATION

Beronia Crianza is made from a selection of Tempranillo and Garnacha grapes. Once the grapes arrive at the winery, they undergo cold pre-fermentation maceration for several days. This is followed by alcoholic fermentation at a controlled temperature below 26°C, with periodic pump-overs to extract the desired color and aromas. The wine then spends twelve months in mixed barrels with American oak staves and French oak heads to achieve the unmistakable "Beronia Style." Finally, the wine is bottled, where it rests for at least three months before being released to the market.

ENOLOGIST'S COMMENTS

The wine has a deep cherry-red color. It is clean and bright with a complex and attractive nose, featuring cherry and spicy notes on a balsamic and tobacco background. On the palate, it is fresh and balanced, with prominent fresh fruit and cocoa flavors, as well as lively, well-integrated tannins. It is a round, long, and harmonious wine.

SERVING AND PAIRING

Serve between 15° and 17°C. Ideal for pairing with roasts, grilled lamb chops, Iberian cured meats, and aged cheeses. Recommended for consumption until 2030.

Grape variety: Tempranillo 96%,
Garnacha 4%

Vintage: 2021

Ageing: 12 months in mixed oak barrels,
American staves and French tops.

Bottled: March 2024

Alcohol: 13,5%

Total acidity : 5,50 g/L (tartaric acid)

Volatile acidity: 0,66 g/L (acetic acid)

Residual Sugar: 2,0 g/l

Ph: 3,60

Suitable for vegans

Denomination of origin: D.O.Ca Rioja

BODEGAS BERONIA

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FAMILIA
**GONZÁLEZ
BYASS**
VINOS Y SPIRITS-1835



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. Full-bodied 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.

Vintage: 2020

Denomination of Origin: DOCa Rioja

Grape variety: Tempranillo 95%,
Garnacha 4%, Mazuelo 1%

Ageing: 12 months in mixed oak barrels,
American staves and French tops.

Bottled: February 2023

Alcohol: 13.5 % vol

Ph: 3.60

Total Acidity: 5.8 g/l (tartaric acid)

Volatile Acidity: 0.65 g/l (acetic acid)

Residual Sugars: 1.7 g/l

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