

## BERONIA T.E.E.

## 2021

### VINTAGE

The main features of the weather during the growing year were the mild winter and spring, which brought budburst, flowering and fruit set forward compared with the usual dates for these events. Rainfall during the winter was average but there were storms in spring, some of which took the form of hail, although this was in very specific areas. Véraison happened in the first few days of August, which was a very hot month indicating that the harvest would be about 15 days early.

The weather changed dramatically at the beginning of September, with daytime temperatures becoming milder and night time temperatures much cooler, creating a great diurnal range – ideal for the grapes' general development and their phenolic ripening too. The outcome was satisfactory, with very healthy grapes, well-ripened skins and sweet tannins.

The harvest took place in an orderly manner, in stages, starting on 20th September and ending on 19th October. It was classified as VERY GOOD

### 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. Only the best quality bunches were selected to make our Beronia Tempranillo Elaboración Especial. Alcoholic fermentation and the subsequent malolactic fermentation were carried out in 225 litre American oak barrels, where the wine continued to age for five months afterwards, with regular bâtonnage. Finally, the wine was bottled in June 2022 and held in bottle for at least 5 months prior to release.

### WINEMAKER'S NOTES

Colour: Crimson red. Aroma: Sophisticated and attractive on the nose, the wine displays the typical aromas of the Tempranillo grape: rose petals, red fruit and liquorice with sweet spices such as cinnamon and vanilla alongside, together with hints of mocha that complement the wine's aromatic palette. Flavour: A very fresh, varietal wine with prominent flavours of red fruit and chocolate and well-integrated tannin that helps bring out the different sensations.

### SERVING AND PAIRING

Store in a cool place (maximum 14°C), away from direct light and unpleasant odours. Recommended for drinking from release until 2028.

Vintage: 2020

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo

Time in barrel: 5 further months in the same barrels, with regular "batonages".  
Time in bottle prior to release: 4 months.

Bottled: June 2022

Alcohol: 14 % vol

Ph: 3.60

Total Acidity: 5.10 g/l (tartaric acid)

Volatile Acidity: 0.62 g/l (acetic acid)

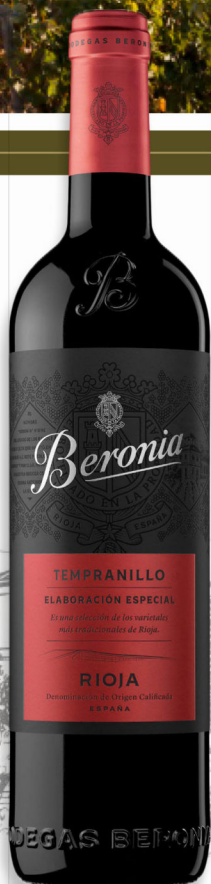
Residual Sugars: 2.0 g/l

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# BERONIA T.E.E.

## 2022

### VINTAGE

The climatic conditions of the year have been characterized by a mild winter in terms of temperature and normal rainfall, with November being particularly rainy. From the early days of May, heat dominates the rest of spring and summer with successive "heatwaves." Combined with a lack of precipitation, this accelerates the vegetative development of the plant during the flowering, fruit setting, and veraison stages of the grapes. Despite the uncertainty about the harvest, once again, the vine has proven its resilience to extreme weather conditions. A drastic change in meteorological conditions occurs from September 15, with mild daytime temperatures and cold nights, resulting in excellent phenolic ripening and fruit health.

The harvest has been orderly and staggered, starting on September 5 in the earliest areas and concluding on October 13, earning a rating of VERY GOOD.

### 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. Only the best quality bunches were selected to make our Beronia Tempranillo Elaboración Especial. Alcoholic fermentation and the subsequent malolactic fermentation were carried out in 225 litre American oak barrels, where the wine continued to age for five months afterwards, with regular bâtonnage. Finally, the wine was bottled in June 2022 and held in bottle for at least 5 months prior to release.

### WINEMAKER'S NOTES

Colour: Crimson red. Aroma: Attractive nose featuring red fruit and licorice, accompanied by sweet notes of chocolate, as well as subtle hints of mocha and toffee that complement its aromatic sensations. Flavour: Very fresh and varietal wine, highlighting the presence of red fruits and sweet spices, with well-integrated tannins that allow for a diverse sensory experience.

### SERVING AND PAIRING

Store in a cool place (maximum 14°C), away from direct light and unpleasant odours. Recommended for drinking from release until 2028.

Vintage: 2022

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo

Time in barrel: 5 further months in the same barrels, with regular "batonages".  
Time in bottle prior to release: 4 months.

Bottled: July 2023

Alcohol: 14 % vol

Ph: 3.75

Total Acidity: 5.0 g/l (tartaric acid)

Volatile Acidity: 0.68 g/l (acetic acid)

Residual Sugars: 2.5 g/l

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