



BERONIA TEMPRANILLO 2021

VINTAGE

The main feature of the weather during the growing year were the mild winter and spring, which brought budburst, flowering and fruit set forward compared with normal dates. Rainfall over the winter was average but there were storms in spring, some of which took the form of hail, although only in certain very specific areas. Véraison happened in early 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 nights much cooler – 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

The Tempranillo grapes for this wine were collected in October. Following harvest the grapes underwent cold maceration for a few days so as to extract aromas and colour however not tannins. Alcoholic fermentation took place at low temperatures below 26°C and with periodic pumping over. The wine was then transferred to mixed oak barrels with American staves and French tops where it was aged for 6 months. The wine was bottled in August 2020 and remained in bottle for 2 months before release to the market.

WINEMAKER'S NOTES

Colour: Dark picota cherry colour, deep. Aroma: Attractive and complex on the nose, with prominent aromas of fresh fruit – cherry in particular – and liquorice over a background of vanilla and toffee. Delicate notes of aromatic herbs come through as well. Flavour: This is a mouth-filling wine with very well-integrated acidity. Prominent flavours of red fruits and well-integrated acidity. Main flavour is of red fruit, with subtle notes of sweetness and chocolate alongside and a long, rounded finish.

SERVING AND PAIRING

This is a young wine which matches perfectly with light red meats and pasta dishes. Serve between 15°C and 17°C. Ideal consumption from now until 2028.

Vintage: 2021

Denomination of Origin: DOCa Rioja

Grape varieties: 100% Tempranillo

Time in barrel: 5 months in mixed barrels (American oak staves and French oak ends).
Time in bottle prior to release: 2 months.

Bottled: September 2022

Alcohol: 14 % vol

pH: 3.60

Total Acidity: 5.30 g/l (tartaric acid)

Volatile Acidity: 0.60 g/l (acetic acid)

Residual Sugars: 2.10 g/l

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González Byass
Desde 1835
Familia de Vino



BERONIA TEMPRANILLO 2022

VINTAGE

The climatic conditions of the year have been marked by a mild winter in terms of temperature and normal rainfall, with November being very rainy. From the first days of May, heat dominates the rest of spring and summer with successive "heatwaves," coupled with a lack of precipitation. This accelerates the vegetative development of the plant during the stages of flowering, fruit set, and veraison of the grapes. All this creates great uncertainty about the harvest, but once again, the vine has shown that it withstands extreme climatic conditions well. From September 15 onwards, there is a drastic change in weather conditions with mild daytime temperatures and cool nights, resulting in excellent phenolic ripening and fruit health. Harvesting proceeded in an orderly and staggered manner, starting on September 5 in the earliest areas and ending on October 13, and was rated VERY GOOD.

WINEMAKING

The Tempranillo grapes for this wine were collected in October. Following harvest the grapes underwent cold maceration for a few days so as to extract aromas and colour however not tannins. Alcoholic fermentation took place at low temperatures below 28°C and with periodic pumping over. The wine was then transferred to mixed oak barrels with American staves and French tops where it was aged for 6 months. The wine was bottled in August 2023 and remained in bottle for 2 months before release to the market.

WINEMAKER'S NOTES

COLOR: Deep cherry red with a high layer.

AROMA: Complex nose highlighting aromas of rose petals and licorice, in addition to cherry, over a background of almonds and sweet spices.

FLAVOR: On the palate, it is a voluminous wine with well-integrated acidity. Red fruit stands out, accompanied by subtle sweet and chocolatey notes, with a long and round finish.

SERVING AND PAIRING

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

Vintage: 2022

Denomination of Origin: DOCa Rioja

Grape varieties: 100% Tempranillo

Time in barrel: 6 months in mixed barrels
(American oak staves and French oak ends).
Time in bottle prior to release: 2 months.

Bottled: August 2023

Alcohol: 14 % vol

Ph: 3.70

Total Acidity: 4.8 g/l (tartaric acid)

Volatile Acidity: 0.55 g/l (acetic acid)

Residual Sugars: 2.30 g/l

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