



VAREIA BERONIA

SINGULAR VINEYARD

Wine from a Singular Vineyard. VAREIA BERONIA, the plot from which it comes, was planted in 1950. It is a plantation of 1.6 hectares in clayey-calcareous soil with pebbles, excellent drainage and poor substrate, which results in low yields. The conditions in this vineyard mean that Vareia Beronia, which is produced in our new winery, is an authentic expression of the terroir.

"Born among friends to be enjoyed by friends".

HARVEST

The growing year was marked by a mild, dry winter. Mild temperatures in spring and rain at strategic times meant that budburst came a few days earlier than usual. Budding and fruit set were also significantly earlier, resulting in less vigour in the vineyard and a moderate harvest, with less compact clusters and smaller grapes, all of which are synonymous with maximum quality. There were some frost and hail storms in very specific areas of the appellation, but these were hardly significant. The harvest took place in an orderly and staggered manner in the three production sub-zones. This made it possible to have the best ripening cycles without overlapping between zones and facilitated the selection and delivery of grapes into the winery. The vintage has been rated as **EXCELLENT**.

WINEMAKING

The grapes were harvested by hand in order to avoid mechanical damage, then gently pressed as whole bunches. The must underwent cold pre-fermentation maceration for a few days, alcoholic fermentation below 26°C with periodic pumping over and post-fermentation maceration. This wine was aged for 11 months in new 3,400-litre French oak foudres. After this period, it was aged for 7 months in the bottle until release.

TASTING NOTES

The wine is garnet and is very deep. Complex on the nose, it displays aromas of red fruits, liquorice and rose petals, typical of Tempranillo, over a background of cocoa and spices. On the palate it is a full-bodied, balanced and well-structured wine that expresses all the virtues of a great Tempranillo from Rioja

2019

Appellation of Origin: D.O.Ca Rioja

Single Vineyard: Vareia Beronia

Varieties: 100% Tempranillo

Months in barrel: Aged for 11 months in 3,500-litre new French oak foudres.

Alcohol: 14.50 % vol.

PH: 3.58

Total acidity: 6.00 g/l

Residual sugar: 1.7 g/l

González Byass
Desde 1835
Familia de Vino



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HARVEST

The growing year was marked by a winter that was mild in terms of temperatures and normal as regards rainfall. Mild spring temperatures brought budburst forward by a few days compared with usual dates. Flowering and fruit set were also noticeably early, meaning véraison happened right at the beginning of August.

A few negative moments are worth mentioning, such as the frequent storms in spring, which took the form of hailstorms in some very specific areas, and the almost daily rain for a month, which produced problems with fungal diseases that needed to be treated with plant health products. As August, which was a hot month, began, any remaining uncertainty regarding the quality of the preceding months began to fade, then the weather started to change dramatically and significantly on 15th September. From that point on the analytical parameters of the fruit improved day by day, especially in terms of its phenolic maturation thanks to mild daytime temperatures and cool nights.

The end result was satisfactory, with very healthy grapes, nicely ripe skins and sweet tannins. The harvest took place in an ordered series of stages, which allowed the different grape varieties in different terroirs to be picked when they had reached optimum ripeness.

The vintage was classified as. VERY GOOD

WINEMAKING

The grapes were harvested by hand in order to avoid mechanical damage, then gently pressed as whole bunches. The must underwent cold pre-fermentation maceration for a few days, alcoholic fermentation below 26°C with periodic pumping over and post-fermentation maceration. This wine was aged for 12 months in new 3,500-litre French oak foudres. After this period, it was aged for 10 months in the bottle until release.

TASTING NOTES

It has a deep garnet colour with a very high robe. Complex nose with aromas of fresh red fruit over a background of dried fruits and sweet spices such as cinnamon. On the palate it is a voluminous, balanced, persistent and well-structured wine that expresses all the virtues of a great Rioja Tempranillo.

2020

Appellation of Origin: D.O.Ca Rioja

Single Vineyard: Vareia Beronia

Varieties: 100% Tempranillo

Months in barrel: Aged for 12 months in 3,500-litre new French oak foudres.

Alcohol: 14.50% vol.

pH: 3.58

Total acidity: 5,60 g/l

Residual sugar: 2,2 g/l