



VIURA BARREL FERMENTED 2024

Barrel Fermented 2024 is an elegant and structured white wine, made from selected high quality grapes, carefully harvested at their optimum ripening point. After a gentle pressing, the must undergoes alcoholic fermentation in French oak barrels, where it also remains for several months on its fine lees, with periodic batonnage to provide unctuousness and depth.

Beronia Winery was founded in 1973 in the heart of Rioja Alta by a group of friends who were passionate about wine and gastronomy. From the very beginning, it has maintained a strong commitment to Rioja tradition, standing out for its innovative use of mixed oak barrels. In 1982, it became part of González Byass, strengthening its international presence and reinforcing its commitment to sustainability.

HARVEST

The 2024 vintage at our Rioja Alta winery was marked by varied climatic conditions that directly influenced the profile of the white wines. The moderate winter and spring temperatures, followed by a warm, dry summer with mild highs, favoured balanced vegetative development and optimal ripening of the Viura variety. These conditions favoured the accumulation of fresh and fruity aromas, accompanied by a well-balanced acidity. In September, the low temperatures, combined with a marked thermal oscillation between day and night, brought freshness to the wines, enhancing their floral and fruity notes. The rainfall characteristic of this month ensured the ripeness and balance of the wines produced.

WINEMAKING

Static pellicular maceration for 12 hours and subsequent racking. Fermentation in 225 litre barrels of French oak (80%) and American oak (20%).

SERVING & PAIRING

Storage in a cool place (maximum 14°C), without direct light or bad smells. Recommended consumption from market release until 2030.

WINEMAKER'S COMMENTS

It has an attractive straw yellow colour with delicate mother-of-pearl trimmings. Its appearance is clean and bright, reflecting its careful elaboration. The nose is elegant and complex, dominated by aromas of stone fruits such as apricot, accompanied by subtle notes of white flowers, over a mineral and aniseed background that adds depth and personality.

The palate is long and voluminous, with an enveloping and balanced texture. Once again, stone fruits can be appreciated, together with nuances of grapefruit peel and bergamot, which add freshness and liveliness. All of this is supported by a spicy background that reinforces its elegant and harmonious character. A barrel-fermented white wine that combines freshness, structure and sophistication, ideal to enjoy with haute cuisine dishes.

D.O. Ca La Rioja

Grape Varieties Viura: 100 %

Presentations 750 ml



Alcohol Content: 13% | Total Acidity: 5 g/L (tartaric acid) | pH: 3.35