



BERONIA CRIANZA LIMITED EDITION 2021

HARVEST

The year's climate featured a mild winter and spring, which led to an earlier-than-usual bud break, flowering, and fruit set. Winter rainfall was average, but spring brought storms, some with localized hail. Veraison occurred in early August during a very warm month, suggesting a harvest around 15 days earlier than typical. At the start of September, however, there was a drastic change in weather, with milder daytime temperatures and much cooler nights, creating an ideal thermal amplitude for optimal grape development and phenolic ripening. Overall, the outcome was positive, with very healthy grapes, well-matured skins, and smooth tannins. The harvest took place in an orderly, staggered manner from September 20 to October 19 and received a quality rating of VERY GOOD

PRODUCTION

After selecting the finest grape clusters, a pre-fermentation cold maceration was performed over several days, followed by controlled alcoholic fermentation at temperatures below 28°C, with periodic pump-overs. A portion of the wine was transferred to new barrels for malolactic fermentation. The final blend was aged for 12 months in mixed barrels—American oak staves with French oak heads. After bottling, the wine completed an additional aging of at least 4 months before release.

ENOLOGICAL NOTES

COLOR: Deep garnet

AROMA: An attractive, complex nose with aromas of aromatic herbs and plum, layered over notes of tobacco and sweet spices.

FLAVOR: Very fruity and rich on the palate, with highlights of dried fruit and cocoa. Smooth tannins and balanced acidity add a refreshing vibrancy.

SERVING AND PAIRING

Perfectly complements roasts, grilled lamb chops, Iberian cured meats, or aged cheeses. Stored in a cool place (maximum 14°C), it is recommended for consumption until 2031.

Grape Varieties:
Predominantly Tempranillo

Harvest Date: Early October

Bottling Date: May 2024

Aging in Barrel: 12 months
in mixed oak barrels

Alcohol Content: 14%

Total Acidity: 5.2 g/L (tartaric acid)

Volatile Acidity: 0.64 g/L (acetic acid)

Residual Sugar: 2.2 g/L

pH: 3,58

Contains Sulfites

Country of Origin: Spain

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**GONZÁLEZ
BYASS**
VINOS Y SPIRITS-1835