



BERONIA TEMPRANILLO 2023

HARVEST

The climate this year was marked by a mild winter with typical rainfall, with November being the wettest month. February and early March brought extended periods of fog, frost, and rain. As temperatures began to moderate, budding started in early April, though the low temperatures led to minimal leaf growth. From early May, heat waves became predominant throughout spring and summer, accelerating vegetative growth and advancing flowering, fruit set, and even veraison of the grapes. The combination of high temperatures and lack of rain created some uncertainty about the harvest. However, starting from September 15, a drastic improvement in weather conditions occurred, with the fruit maturing day by day, benefiting from mild daytime temperatures and cool nights. The harvest was conducted in an organized and staggered manner, beginning on September 5 in the earliest areas with Tempranillo and Garnacha, followed a week later by Graciano and Mazuelo. White grape varieties were harvested from September 20 over five days, followed by high-altitude Tempranillo, with the harvest concluding on October 13. This vintage was rated: VERY GOOD.

PRODUCTION

Grape Variety: 100% Tempranillo. Harvest Date: Early October. Controlled Fermentation: Pre-fermentation cold maceration for several days, with alcoholic fermentation below 28°C and periodic pump-overs. Aging in Barrel: 6 months in mixed oak barrels (American oak staves and French oak heads) Bottle Aging: 2 months before release. Cold Stabilization: No Bottling Date: August 2024

TASTING NOTES

COLOR: Deep cherry red with high intensity
AROMA: A complex nose with signature Tempranillo aromas of red fruits, rose petals, and licorice, underpinned by a spicy and mineral background
FLAVOR: Full-bodied and structured on the palate, with well-integrated acidity. Red fruit stands out, complemented by subtle hints of cocoa and licorice root, with a long, rounded finish.

STORAGE AND SHELF LIFE

Store in a cool place (maximum 14°C), away from direct light and strong odors. .
Recommended for consumption from release until 2030.

Alcohol Content: 14.0% (by volume at 20°C)

Density: 0.992

pH: 3.70

Residual Sugar: 2.5 g/L

Total Acidity: 4.8 g/L (tartaric acid)

Free/Total Sulfur: 28/75 mg/L

Volatile Acidity: 0.56 g/L (acetic acid)

Energy Contribution: 331 KJ / 79 Kcal per 100 ml

CONTACT:
interna@gonzalezbyass.es
Tel: +34 941 338 000
@BeroniaWines  BeroniaWines