



BERONIA ECOLÓGICO

2022

HARVEST

The climatic year was characterized by a mild winter in terms of temperature and normal rainfall, with November being particularly rainy. From early May, the weather turned hot, leading to successive "heat waves" that, combined with a lack of precipitation, accelerated the vegetative development of the vines during flowering, fruit set, and veraison stages. This created uncertainty about the harvest, but once again, the vines showed resilience to extreme weather conditions. Starting from September 15, there was a dramatic shift in weather, with mild daytime temperatures and cool nights, allowing for excellent phenolic ripeness and healthy fruit.

The harvest proceeded in an orderly and staggered manner, starting on September 5 in the earliest areas and concluding on October 13.

WINEMAKING

Controlled fermentation: Pre-fermentation maceration at low temperatures for a few days, followed by alcoholic fermentation at below 26°C with regular pump-overs.

Barrel aging: 9 months in mixed barrels (American oak staves and French oak ends).

Bottle aging: 2 months before release.

TASTING NOTES

Color: Deep cherry red.

Aroma: An inviting nose featuring notes of fennel and aromatic herbs, along with red fruits over a background of white pepper and sweet spices.

Taste: A flavorful wine with hints of tobacco and dried fruits, complemented by a mineral background. Its balanced acidity gives it a persistent and delightful finish.

SERVING AND PAIRING

Serve at a temperature between 15° and 17°C. Ideal for pairing with grilled meats, Iberian cured sausages, or aged cheeses. Best enjoyed until 2029

Harvest: October 2022

Appellation: DOCa Rioja

Grape Varieties: Tempranillo (86%),
Garnacha (7%), and Graciano (7%)

Barrel Aging: 9 months in mixed barrels
(American oak staves and French oak ends)

Bottled: August 2024

Alcohol: 14 % vol

Ph: 3.58

Total Acidity: 5.40 g/l (tartaric acid)

Volatile Acidity: 0.64 g/l (acetic acid)

Residual Sugars: 2.1 g/

BODEGAS BERONIA

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FAMILIA
**GONZÁLEZ
BYASS**
VINOS Y SPIRITS - 1835