



Beronia



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# BERONIA ROSÉ

## 2024

### HARVEST

The 2024 harvest at our winery in Rioja Alta was marked by varied climatic conditions that directly influenced the profile of our white and rosé wines. The moderate winter and spring temperatures, followed by a warm and dry summer with mild highs, favored a balanced vegetative cycle and optimal ripening for the Viura and Garnacha varieties. These conditions enhanced the accumulation of fresh and fruity aromas, accompanied by well-balanced acidity. In September, the low temperatures, combined with a significant temperature variation between day and night, brought freshness to the wines, highlighting their floral and fruity notes. The characteristic rains of this month ensured proper ripening and balance in the wines produced.

### WINEMAKING PROCESS

When each variety reaches its optimal harvest moment, the Garnacha and Viura grapes arrive at the winery and undergo a light cold pre-fermentation maceration for several hours to extract the maximum amount of primary aromas. Once the must is obtained, it undergoes static settling at 10°C, using only the free-run juice. Immediately afterward, alcoholic fermentation takes place at a controlled temperature between 16°C and 18°C for 10 days. The wine was bottled in February.

### TASTING NOTES

Beronia Rosé presents a quartz-pink color with pearly reflections. The nose is attractive, with notes of white flowers, strawberry gummy candy, and peach skin. On the palate, it is delicious, flavorful, and fresh, with a fruit-forward profile. It is rich, enveloping, and well-balanced, with a long and indulgent finish, perfect for any occasion, whether enjoyed on its own or paired with food.

### SERVING AND PAIRING

This wine is ideal for any occasion, whether enjoyed alone or paired with salads, rice dishes, pasta, fish, and white meats.

Store in a cool place (maximum 14°C), away from direct light and strong odors.

Recommended consumption: from its release until 2028

**Harvest:** Late September.

**Designation of Origin:** DOCa Rioja

**Grape Varieties:** Garnacha 85%, Viura 15%

**Barrel Aging:** None

**Bottling Date:** February 2025

**Alcohol:** 12.5 % vol

**Ph:** 3.33

**Total Acidity:** 5.00 g/l (tartaric acid)

**Volatile Acidity:** 0.25 g/l (acetic acid)

**Residual Sugar:** 1.2 g/l

**SUITABLE FOR VEGANS**

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