



BERONIA VIURA 2024

Beronia Viura 2024 is a fresh and aromatic white wine, made exclusively from the Viura variety, typical of Rioja. Partially aged on its fine lees, it develops a creamy and balanced mouthfeel, with notes of white fruit, citrus and a subtle floral touch. Ideal for those looking for an elegant white with personality, perfect for pairing with fish, seafood or Asian cuisine.

Bodegas Beronia was founded in 1973 in the heart of the Rioja Alta by a group of friends who love wine and gastronomy. Since its beginnings, it has maintained a strong commitment to Rioja tradition, standing out for its innovative use of mixed oak barrels. In 1982, it joined González Byass, strengthening its international presence and its commitment to sustainability.

HARVEST

The 2024 harvest 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 and dry summer with mild highs, favored balanced vegetative development and optimal ripening of the Viura and Garnacha Blanca varieties. These conditions facilitated the accumulation of fresh and fruity aromas, accompanied by well-balanced acidity. In September, the low temperatures, combined with a marked thermal variation between day and night, added freshness to the wines, enhancing their floral and fruity notes. The characteristic rains of this month ensured the maturation and balance of the wines produced.

WINEMAKING

The grapes were mostly destemmed upon arrival at the winery and underwent cold-soak maceration for 24 hours. The free-run juice was then separated out and clarified at 5° C. Fermentation took place under controlled conditions for 10 days between 14 - 16°C. Regular lees stirring was carried out during November over a period of four months, after that the wine was cold-stabilised and bottled.

SERVING & PAIRING

Perfect on its own or as an accompaniment to a variety of dishes. Works well as an aperitif, with pasta and rice dishes, salads, fish and white meats. Recommended drinking up to 2028. This wine is suitable for vegans.

WINEMAKER`S COMMENTS

Beronia Viura is clear and bright, greenish yellow with pearly reflections. Intriguing on the nose, it is a fresh and light wine, with a very gastronomic profile, conveying the essence of the grape. Notes of orange, pear, and spices offer a subtle and balanced wine, perfect to enjoy at any moment, with or without food pairing. On the palate, it is a fresh and light wine, with a very gastronomic profile, conveying the essence of the grape. Notes of orange, pear, and spices offer a subtle and balanced wine, perfect to enjoy at any moment, with or without food pairing.

D.O. Ca La Rioja

Grape Varieties 88% Viura, 12% Garnacha Blanca

Presentations 750 ml



Alcohol Content: 12,5 % Total Acidity: 4,30 (tartaric acid) .PH: 3,30