

# Beronia

## BERONIA RESERVA 2020

### HARVEST

The growing season was characterized by a mild winter in terms of temperatures and average rainfall. The mild spring conditions led to budbreak occurring a few days earlier than usual, with flowering and fruit set also noticeably advanced, and veraison taking place in the first days of August. Some challenging episodes should be noted, particularly the frequent spring storms, which in certain areas included hail. From August onwards, the uncertainty surrounding the quality of the earlier months gradually cleared. From mid-September, a significant and decisive shift in weather conditions occurred, allowing the fruit to improve day by day in analytical parameters and, above all, in phenolic ripeness, thanks to mild daytime temperatures and cool nights. Overall, the balance was highly satisfactory, with very healthy grapes, excellent skin maturity, and sweet, well-ripened tannins. Harvest progressed in an orderly and staggered manner, enabling each terroir and variety to reach optimal ripeness. The vintage has been rated VERY GOOD.

### WINEMAKING

Beronia Reserva is crafted from a careful selection of the finest grapes from the oldest vineyards, predominantly Tempranillo. Following a cold pre-fermentation maceration and a temperature-controlled fermentation at 26–28°C, with regular pump-overs to extract the desired color and aromas, the wine was aged for 18 months in a combination of French and American oak barrels, as well as second-fill French oak barrels, allowing for a slow and harmonious evolution. The wine then completed its aging with a minimum of 18 months in bottle before being released to the market.

### SERVING & PAIRING

Perfectly suited to accompany roasts, grilled lamb chops, Iberian cured meats, and aged cheeses.

### ENOLOGICAL NOTES

Beronia Reserva shows a deep, high-intensity garnet color, clear and bright. The nose is attractive and inviting, revealing aromas of plum layered over notes of cocoa and nuts. Hints of white pepper add complexity and freshness. On the palate, it is flavorful and well-structured, with balanced acidity. Red fruit notes and silky tannins make it particularly appealing and enjoyable.

Grape varieties: Predominantly Tempranillo

Oak aging: 18 months in a combination of French and American oak barrels, and second-fill French oak barrels

Bottled: October 2022

Alcohol: 14% vol

Total acidity: 5.40 g/L (as tartaric acid)

Residual sugar: 2.5 g/L

pH: 3.55

Contains sulfites

Suitable for vegans



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