

# Beronia

## BERONIA BARREL FERMMENTED 2024

### HARVEST

The 2024 vintage 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, dry summer with mild highs, favoured balanced vegetative development and optimal ripening of the Viura variety. These conditions favoured the accumulation of fresh and fruity aromas, accompanied by a well-balanced acidity. In September, the low temperatures, combined with a marked thermal oscillation between day and night, brought freshness to the wines, enhancing their floral and fruity notes. The rainfall characteristic of this month ensured the ripeness and balance of the wines produced.

### WINEMAKING

Static pellicular maceration for 12 hours and subsequent racking, followed by fermentation in 225 litre barrels of French oak (80%) and American oak (20%), with periodic batonages for 6 months in barrel and 2 months in bottle prior to commercialization.

### SERVING & PAIRING

Perfect to enjoy with haute cuisine dishes. When stored in a cool place (maximum 14°C), it is recommended to enjoy this wine through 2030.

### ENOLOGICAL NOTES

It has an attractive straw yellow colour with delicate mother-of-pearl trimmings. Its appearance is clean and bright, reflecting its careful elaboration. The nose is elegant and complex, dominated by aromas of stone fruits such as apricot, accompanied by subtle notes of white flowers, over a mineral and aniseed background that adds depth and personality. The palate is long and voluminous, with an enveloping and balanced texture. Once again, stone fruits can be appreciated, together with nuances of grapefruit peel and bergamot, which add freshness and liveliness. All of this is supported by a spicy background that reinforces its elegant and harmonious character. A barrel-fermented white wine that combines freshness, structure and sophistication.

Grape varieties: 100% Viura

Oak aging: Periodic bâtonnage for 6 months and 2 months in bottle

Bottled: April 2025

Alcohol: 13% vol

Total acidity: 5.00 g/L (as tartaric acid)

Residual sugar: 1.2 g/L

pH: 3.35

Suitable for vegans



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