



# TEMPRANILLO ELABORACIÓN 2019 ESPECIAL

## VINTAGE

The main features of the 2019 growing year were the mild, dry winter followed by a mild spring that delivered rain at just the right moments. As a result, budburst, flowering and fruit set all happened noticeably earlier than usual, meaning that the vines were less vigorous. There were just a few hailstorms and bouts of frost in very specific locations in the D.O. Ca. Rioja and these had virtually no impact. The ripening cycles progressed excellently, with the result that the harvest was carried out methodically and in stages across the three growing sub-zones as we were able to work without any overlap between zones, which in turn made selecting the grapes and delivering them to the winery easier. The harvest was modest overall in terms of volumes, with quite loose bunches of small berries, so we expect this to be an excellent vintage in terms of quality

## WINEMAKING

We selected the best quality bunches of grapes to make our Beronia Tempranillo Elaboración Especial with. Both alcoholic and the subsequent malolactic fermentation were completed in 225-litre American oak barrels, in which the wine was left to age for a further five months, with regular bâtonnage. Last of all, the wine was bottled in May 2020 and kept for at least 5 months prior to release.

## WINEMAKER'S NOTES

Beronia Tempranillo Elaboración Especial is a deep picota cherry colour. On the nose it displays prominent aromas of roasted coffee, toffee and hazelnut, with fresh fruit in the background. Notes of chocolate complement the palette of aromas. The character of the grape variety reveals itself rapidly on the palate, with red berries and liquorice most prominent. This is a fresh, full-bodied wine with well-integrated tannins that offers a taste experience that is different from the usual

## SERVING AND PAIRING

Beronia Tempranillo Elaboración Especial is a perfect match for smoked and salted foods and pâté as well as for red meat, roasts and ibérico cured meats. Recommended for drinking until 2026.

Suitable for vegans.

Vintage: 2019

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo.

Ageing: 5 months in American oak barrels.

Alcohol: 14.5 % vol

Ph: 3.65

Total Acidity: 5.10 g/l (tartaric acid)

Volatile Acidity: 0.55 g/l (acetic acid)

Residual Sugars: 1.9 g/l

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