



BERONIA VIURA

2020

VINTAGE

The 2020 growing year was marked by mild temperatures in both winter and spring. Budburst, flowering and fruit set all happened earlier than usual and véraison was early too; the fruit changed colour over the first few days of August. An average volume of rain fell during the winter, whilst spring delivered frequent hailstorms in specific areas. The steady rain had potential to cause fungal disease, but through expert handling and treatment this was avoided. August was hot, and it quickly became clear that the quality of the grapes would not be at all compromised from the challenging cooler months. The weather changed drastically from 15th September onwards and a combination of mild days and cool nights helped the fruit to develop complexity and flavour. Each grape variety and plot were methodically harvested when optimal ripeness was achieved. Overall, the 2020 harvest produced very healthy grapes with well-matured skins and ripe tannins

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 and December and the wine was cold-stabilised and bottled in January.

WINEMAKER'S NOTES

Beronia Viura is clear, bright yellow with green hues. Intriguing on the nose, the wine displays notes of citrus, pear and pineapple with a fennel-like herbal background. Touches of lime and loquat skins are present, adding freshness and length to what is an attractively complex wine. On the palate is juicy stone and exotic fruit. The finish is fresh and long, striking the balance between ripe fruits and zesty acidity. Ideal to drink at any time.

SERVING AND 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 2023

Grape varieties: 86% Viura, 8% Garnacha & 6% Tempranillo Blanco

Date of harvest: End of September 2020

Ageing: No

Date bottled: January 2021

Alcohol: 12.5 % vol

Total Acidity: 4.80 g/l (tartaric acid)

Volatile Acidity: 0.27 g/l (acetic acid)

pH: 3.40

Residual Sugars: 1.6 g/l

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Desde 1835
Familia de Vino