



BERONIA VIÑAS VIEJAS 2019

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

Beronia Viñas Viejas is made from a selection of the best bunches of Tempranillo grapes grown in 50 year-old vineyards. Once they arrive at the winery, the grapes undergo cold pre-fermentation maceration for a few days, followed by alcoholic fermentation, during which the temperature is kept below 26°C, with regular pumping over. This is followed by malolactic fermentation in new French oak barrels, which helps retain the grapes' varietal aromas in the wine and the desired colour to remain stable. The wine is subsequently aged for 4 months in new mixed oak barrels, made of American oak staves and French oak ends. Once bottled, it ages for a further 5 months prior to release.

WINEMAKER'S NOTES

Beronia Viñas Viejas 2019 is a deep black plum colour. It is attractive on the nose, displaying prominent aromas of red fruit such as plum, and sweet spice – vanilla – over a very pleasant background of roast coffee. The wine is fresh and balanced on the palate, with a good body. The most prominent flavours are of ripe fruit and roast coffee, with mild touches of cedar wood.

SERVING AND PAIRING

Serve at between 15°C and 17°C and pair with red meat, cheeses and Ibérico cured meats. Store in a cool place (14°C max) and drink preferably by 2027

This wine is suitable for vegans

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González Byass
 Desde 1835
 Familia de Vino

Vintage: 2019

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo

Ageing: 10months in mixed oak barrels

Alcohol: 14,5% vol

Ph: 3.70

Total Acidity: 5.40 g/l (tartaric acid)

Volatile Acidity: 0.64g/l (acetic acid)

Residual Sugars: 2g/l