



Beronia



BERONIA RUEDA ROSÉ

VERDEJO - TEMPRANILLO

2021

VINTAGE

Harvest started on the 19th of September and finished on the 30th – the grape quality this year was very good. We were hit by the Philomena storm at the beginning of the year which gave us temperatures below -15°C for a number of weeks in the vineyard. Once spring arrived, rain during the budding season has led to an important reduction in production. The rains continued into the summer with rainfall reaching historical volumes in July. Summer was mild which meant that the vines matured well throughout September yielding fresh and balance wines with extraordinary aromatic qualities, which will only improve during the lees ageing.

WINEMAKING

The grapes are harvested mechanically at night to retain the freshness of the fruit and avoid oxidation. The fruit is pressed gently in an inert atmosphere to avoid the aromas becoming oxidised, with the must being separated into different quality grades. We then purify the must by decantation, separating out the clean must. Fermentation is carried out using selected yeasts, with the temperature kept under control at between 14 and 17°C and goes on for 10-15 days. The fermentation is done in stainless steel tanks which offer total temperature control and speedy alcoholic fermentation, which produces wines that are clean, complex and intense on the nose.

WINEMAKER'S NOTES

Bright and clean, pale rosé colour with hints of violet. Intense on the nose, with lychee, White fruits and a touch of strawberry candy. On the palate it is full of flavour, fresh and rounded thanks to lees ageing.

SERVING AND PAIRING

An ideal accompaniment for all sorts of fish dishes, pasta, rice and cheese.
This wine is suitable for vegans

Vintage: 2021

Denomination of Origin: DO Rueda

Grape Variety: 50% Verdejo, 50% Tempranillo

Alcohol: 13 % vol.

pH: 3.20

Total acidity: 6 g/l (ácido tartárico)

Residual Sugars: <2 g/l

CONTACT:
interna@gonzalezbyass.es
Tel: +956 357 000
Bodegas Beronia

González Byass
Desde 1835
Familia de Vino