

Beronia

BERONIA CRIANZA 2022

HARVEST

The climatological year was marked by a mild winter in terms of temperature and average rainfall, with November being very rainy. From the first days of May, heat dominated the rest of spring and summer with successive "heat waves" which, combined with a lack of precipitation, accelerated the vegetative development of the vine during the flowering, fruit set, and veraison stages of the grapes. All this created great uncertainty about the harvest, but once again the vine proved to be a plant that withstands extreme weather conditions well. Starting in September, mild daytime temperatures and cool nights favored excellent phenolic and sanitary ripening of the fruit. The vintage was rated as VERY GOOD by the DOCa Rioja Regulatory Council.

WINEMAKING

Beronia Crianza is made from a selection of Tempranillo and Garnacha grapes. Once the grapes arrive at the winery, they undergo a cold pre-fermentation maceration for several days. Afterwards, alcoholic fermentation takes place at a controlled temperature below 26°C, with periodic pump-overs to extract the desired color and aromas. The wine then spends fourteen months in mixed barrels with American oak staves and French oak heads to achieve the unmistakable "Beronia Style." Finally, the wine is bottled, where it rests for a minimum of three months before being released to the market.

PAIRING

Pairs perfectly with roasts, grilled lamb chops, Iberian cured meats, and aged cheeses. Recommended for consumption until 2031.

STYLE

Deep cherry red with high intensity. Clean and bright. A complex and attractive nose with red fruits, cinnamon, and chocolate over a balsamic background. On the palate, it is fresh and balanced, highlighting black fruit and sweet spices, as well as nuts and tobacco. A rounded, long, and harmonious wine with very well-integrated tannins.

Grape varieties: Tempranillo 92%, Garnacha 8%

Harvest date: Early October

Barrel aging: 14 months in mixed barrels, American oak staves and French oak heads

Bottling: June 2025

Alcohol content: 13.5%

Total acidity: 5.40 (tartaric acid)

Volatile acidity: 0.65 (acetic acid)

Reducing sugars: 2.2 g/l

pH: 3.60

Contains sulfites

Country of origin: Spain

SUITABLE FOR VEGANS



BODEGAS BERONIA Carretera de
Ollauri a Nájera, Km 1,8 (LR-313)
26220 OLLAURI (La Rioja) Tel. 941 338
000

f i X
@bodegasberonia
www.bodegasberonia.es

**GONZÁLEZ
BYASS**