Beronia

BERONIA RUEDA

2023

VINTAGE

The summer of 2023 has been one of the warmest in the last 20 years, coupled with slightly above-average rainfall due to several stormy episodes between the months of May and September, including isolated hailstorms that caused severe damage in some areas. Therefore, it can be said that there has been a warm and humid vegetative cycle, not without risks, resulting in somewhat lower yields than usual throughout the Rueda Denomination of Origin.

WINEMAKING

Harvesting is carried out mechanically and at night to maintain the fruit's freshness and prevent grape oxidation through expedited processing. The pressing is done gently in an inert atmosphere to minimize browning in the must, and there is also a separation of the musts based on their quality. Fermentation takes place under controlled conditions, with selected yeasts, at a temperature between 14-17ºC for 10-15 days, using two different materials in the winery:

• On one hand, stainless steel tanks, providing absolute control over temperature and fermentation speed, resulting in wines with a clean, complex, and intense aroma.

• On the other hand, concrete tanks, which promote wine contact with lees, and due to its porosity (micro-oxygenation), help achieve wines with a great mouthfeel. After aging on lees for a period of 2 to 3 months with weekly stirrings, the wines are clarified and filtered before being bottled, aiming for the perfect blend.

Furthermore, one of the most distinctive features of Beronia Rueda is the ability to store must, delaying the alcoholic fermentation of a portion of the harvest until the following spring, always maintaining a very high aromatic level in the wine throughout the entire vintage as the cycle progresses.

WINEMAKER´S NOTES

Beronia Rueda 2023 presents a pale yellow color with greenish hues typical of the variety. With a high aromatic intensity, it offers notes of citrus, such as lime peel, blending with hints of white fruit, fresh herbs, and an undertone of exotic fruit. On the palate, it is unctuous yet fresh and elegant with a soft touch of varietal bitterness at the end. It is a balanced and harmonious wine, where each sip invites another.

SERVING AND PAIRING

Ideal for enjoying between 6º and 8ºC, Beronia Rueda 2023 pairs well with sushi, oriental cuisine, fish, smoked dishes, and soft cheeses.

Vintage: 2023

Denomination of Origin: D.O. Rueda

Grape varieties: 100% Verdejo

Time in barrel: none

Bottled: December 2023

Alcohol: 13 % vol

Ph: 3.25

Total Acidity: 6.0g g/l (tartaric acid)

Volatile Acidity: 0.36 g/l (acetic acid)

Residual Sugars: <2 g/l

CONTACT:
interna@gonzalezbyass.es
Tel: +34 941 338 000
@BeroniaWines BeroniaWines

FAMILIA GONZÁLEZ BYASS
VINOS Y SPIRITS·1835