



BERONIA GRACIANO 2020

VINTAGE

The main feature of the weather during the growing year was that the winter brought mild temperatures and normal levels of rainfall. Mild spring temperatures brought budburst forward by a few days compared to the usual dates. Flowering and fruit set also happened quite early, with véraison happening early too, at the beginning of August. A few negative incidents should be mentioned, such as the frequent spring storms, that in certain very specific areas took the form of hail, and the almost daily rain for a month that caused issues with fungal diseases, which meant we had to apply more plant health treatments than usual. From August, which was a hot month, onwards, the uncertainty that had prevailed because of the quality of the preceding months started to dissipate. The weather changed drastically and significantly after 15th September and the fruit improved day by day in terms of analytical parameters and especially as regards phenolic ripening, thanks to mild daytime temperatures and cool nights. The overall outcome was satisfactory, with very healthy grapes, well-ripened skins and sweet tannins. The harvest took place in an orderly manner, in stages so that the different varieties of grape were picked at their optimum ripeness in each of the different terroirs. The vintage was classified as: VERY GOOD

WINEMAKING

Graciano is an indigenous variety that is scarcely grown in other areas and its proven ability to complement Tempranillo as it ages has made it a variety for the future for Rioja. It needs soil that is a mix of clay and lime that stays quite cool. It makes wines with high levels of acidity and polyphenols, ideal for ageing, with a very particular aroma, more intense than that of any other Rioja variety. Beronia Graciano 2017 was cold macerated prior to fermentation, whilst alcoholic fermentation took place at 22-24°C to extract as many aromas as possible. The wine was then left in new French oak barrels for seven months, followed by at least six months in bottle in the winery before being released.

WINEMAKER'S NOTES

Colour: Dark picota cherry, deep. Aroma: The wine displays intense aromas with prominent florals (violets) as well as notes of red berries, with balsamic notes in the background. Chocolate and tobacco are evident as well, complementing the wine's complexity on the nose. Flavour: Outstandingly elegant on the palate, it also displays great structure and strength. The wine reveals notes of fresh fruit such as cherry, with menthol in the background. Well-integrated wood and excellent acidity make this a fresh, long wine that offers new taste sensations.

SERVING AND PAIRING

The wine's structure means it is a perfect partner for oily fish and all kinds of smoked foods, as well as seafood and cheese. It is recommended for drinking from release until 2029.

This wine is suitable for vegans.

Vintage: 2020

Denomination of Origin: DOCa Rioja

Grape variety: 100% Graciano

Time in barrel: 5 months in new French oak barrels. Time in bottle prior to release: Minimum 6 months.

Bottled: February 2022

Alcohol: 13.5 % vol

Ph: 3.50

Total Acidity: 5.40 g/l (tartaric acid)

Volatile Acidity: 0.62 g/l (acetic acid)

Residual Sugars: 2.30 g/l

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