



BERONIA VIÑAS VIEJAS 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

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 by 5 months, which helps retain the grapes' varietal aromas in the wine and the desired colour to remain stable. The wine is subsequently aged for 5 months in new French oak barrels. Once bottled, it ages for a further 6 months prior to release.

WINEMAKER'S NOTES

Colour: Deep picota cherry. Aroma: Attractive and complex on the nose. Prominent aromas of blackberry over a background of sweet spices, vanilla and chocolate. The wine's pleasant aroma is complemented by notes of spices and chocolate. Flavour: Very prominent fruitiness in perfect harmony with hints of cacao. A balanced, fresh and full-bodied wine with very sweet tannins. A great, easy-drinking wine.

SERVING AND PAIRING

This is a young wine which matches perfectly with light red meats and pasta dishes. Serve between 15°C and 17°C. Ideal consumption from now until 2027.

Vintage: 2020

Denomination of Origin: DOCa Rioja

Grape variety: 100% Tempranillo

Malolactic fermentation in new French oak barrels followed by 5 months in the same barrels and a further 5 months in French oak barrels. Time in bottle prior to release: 6 months.

Bottled: January 2022

Alcohol: 14 % vol

Ph: 3.60

Total Acidity: 5.40 g/l (tartaric acid)

Volatile Acidity: 0.63 g/l (acetic acid)

Residual Sugars: 2.20 g/l

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