



BERONIA ECOLÓGICO

2019

VINTAGE

The weather in 2019 was marked by a mild, dry winter followed by a mild spring with rainfall at just the right times. As a result, budburst, flowering and fruit set happened significantly earlier than normal, meaning that the vines grew less vigorously. There were only a few spells of frost and hail in a few very specific places in the D.O. Ca. Rioja, and these were almost irrelevant. The harvest progressed in an orderly fashion, moving through the three growing sub-zones one after the other thanks to the excellent ripening cycles that enabled us to work one zone at a time without any overlap. This in turn made selecting the grapes and delivering them to the winery easier. The harvest was modest overall in terms of quantity, with bunches that were not very compact and formed of small berries, but we expect this will prove to be an excellent vintage as far as quality is concerned.

WINEMAKING

As soon as the grapes arrived at the winery they underwent cold pre-fermentation maceration followed by alcoholic fermentation at a controlled temperature below 26°C, with regular pumping over. Later, the wine was aged in mixed barrels – American oak staves and French oak ends for 9 months, completing its ageing with 2 months in bottle before being released to the market.

WINEMAKER'S NOTES

The wine is a deep picota cherry colour with touches of violet. Attractive on the nose, it displays aromas of toast and herbs with red fruit in the background, accompanied by notes of spices – cinnamon, vanilla and cocoa. On the palate the wine is fresh, full-bodied, long and complex with a pleasant, concentrated taste that displays great balance between fruit and wood.

SERVING AND PAIRING

Serve at between 15 °C y 17°C. Ideal for drinking with flame-grilled meat, ibérico cured meats and mature cheese. Recommended for drinking until 2025
This wine is suitable for vegans

Grape varieties: Tempranillo 81 %, Graciano 10% y Garnacha 9%

Date of harvest: October 2019

Time in barrel: 9 months in mixed American and French oak barrels.

Date bottled: February 2021

Alcohol: 13.5 % Vol.

Ph: 3.60

Total Acidity: 5.30g/l (tartaric acid)

Volatile Acidity: 0.52 g/l (acetic acid)

Residual Sugars: 1.7 g/l

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Desde 1835
Familia de Vino