



BERONIA CRIANZA EDICIÓN LIMITADA 2020

HARVEST

The climatic year was marked by a mild winter in terms of temperature and normal rainfall. The mild spring temperatures meant that budbreak was a few days earlier than usual. Flowering and fruit set were also considerably earlier, with veraison arriving in early August. There were some negative episodes such as the frequent spring storms, which in some specific areas took the form of hail, and the almost daily rains for a month, which caused problems with fungal diseases, which is why the application of phytosanitary treatments had to be increased. From August onwards, which was a warm month, the uncertainty about the quality of the previous months began to clear up. From 15 September onwards there was a drastic and significant change in the weather conditions and the fruit improved day by day in terms of analytical parameters and, above all, phenolic ripening with mild daytime temperatures and cool nights. The balance has been satisfactory, with very healthy grapes, good skin ripeness and sweet tannins. The grapes were harvested in an orderly and staggered manner, allowing the optimum ripening cycles to be reached in the different terroirs and varieties. The vintage has been rated: VERY GOOD.

WINE MAKING

After a selection of the best bunches of grapes, cold pre-fermentation maceration is carried out for several days, followed by controlled alcoholic fermentation below 28° C with periodic pumping over. Afterwards, part of the wine is transferred to new barrels for malolactic fermentation. The final blend is aged for 12 months in mixed barrels of American oak staves and French oak bottoms, and once bottled, it completes its ageing for at least 4 months before being released onto the market.

WINEMAKER'S NOTES

COLOUR Deep garnet red with a high robe. **AROMA** Attractive and complex nose with great intensity of red fruits, especially cherry, over a spicy and mineral background. **TASTE** Very fruity and sweet on the palate, with hints of sweet spices such as vanilla. Sweet tannins and balanced acidity that produces a great freshness on the palate.

SERVICE AND PAIRING

Perfect with roasts, grilled chops, Iberian sausages or cured cheeses. Keep in a cool place (maximum 14°C), its consumption is recommended until 2030.

Grape Varieties: Mostly
Tempranillo

Harvest date: Early October

Bottling: June 2023

Months in barrel:
12 months in mixed barrels

Alcohol: 14%

Total acidity: 5.40 (tartaric acid)

Volatile acidity: 0.68 (acetic acid)

Reducing sugars: 2.3 g/l

pH: 3,58

Contains sulphites

Country of origin: Spain

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