



BERONIA RESERVA 2020

HARVEST

The weather this year was marked by a mild winter in terms of temperature and normal levels of rainfall. The warm spring temperatures caused budbreak to occur a few days earlier than usual. Flowering and fruit set were also slightly early, with veraison starting in the first days of August. There were some negative events, such as frequent spring storms, including hail in some areas. However, from August onward, the uncertainty about the previous months began to clear. After September 15, there was a significant shift in weather conditions, and the fruit steadily improved in terms of analytical parameters, particularly phenolic ripeness, with mild daytime temperatures and cool nights. Overall, the balance was satisfactory, resulting in very healthy grapes, with well-ripened skins and sweet tannins. The harvest proceeded in an orderly, staggered manner, allowing the grapes in different terroirs and varieties to reach optimal maturity. The vintage was rated: VERY GOOD.

WINEMAKING

Beronia Reserva is made from a selection of the best grapes from the oldest vineyards, predominantly Tempranillo. After a pre-fermentation cold maceration and a controlled fermentation between 26-28°C with regular pump-overs to extract the desired color and aromas, the wine spent 18 months aging in mixed French and American oak barrels, followed by additional time in French oak barrels that had been used twice before. This allowed for a slow and harmonious evolution. After barrel aging, the wine matured for at least 18 more months in the bottle before being released to the market.

WINEMAKER'S COMMENTS

Beronia Reserva shows a deep garnet color with high intensity, clear, and bright. The nose is attractive and intriguing, with aromas of plum, backed by notes of cocoa and dried fruits. There are also hints of white pepper, adding complexity and freshness. On the palate, it is flavorful and well-structured, with balanced acidity. Notes of red fruit and silky tannins make the wine very pleasant on the palate.

SERVING & PAIRING

Perfect for pairing with roast meats, grilled lamb chops, Iberian cured meats, or aged cheeses.

VEGAN- FRIENDLY

Grape Varieties:

Predominantly Tempranillo.

Harvest Date:

Early October.

Barrel Aging: Aged for 18 months in mixed French and American oak barrels, and in French oak barrels that have been used twice.

Bottling Date:

October 2022.

Alcohol Content:

14%.

Total Acidity:

5.40 g/l (tartaric acid).

Volatile Acidity:

0.68 g/l (acetic acid).

pH:

3,55

Residual Sugar:

2.5 g/l.

Contains Sulfites.

Country of Origin:

Spain.

BODEGAS BERONIA

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