



BERONIA ROSÉ

2019

VINTAGE

The weather in 2019 was marked by a mild and dry winter followed by a spring with mild temperatures. Flowering and fruit set were significantly ahead of the usual dates, resulting in less vigor in the vineyard. There were only a few episodes of frost in very specific areas of the DOCa Rioja, but with hardly any relevance. The results of the 2019 vintage were very satisfactory in terms of quantity and quality of the wines.

WINEMAKING

On arrival at the winery both the Tempranillo and Garnacha grapes underwent cold pre-fermentation maceration for several hours, which extracted as much as possible of their primary aromas. Next, they underwent static debourbage at 5°C, then alcoholic fermentation at a controlled temperature below 22°C immediately afterwards. Finally, the wine was bottled in January 2020 and rested in bottle at least 2 months before being released to the market.

WINEMAKER'S NOTES

Beronia Rosé 2019 is a desert rose colour. The wine is elegant and complex on the nose, with the first wave of aromas being of rose petals and red fruit such as strawberry, with notes of peach adding a touch of freshness. On the palate it is fruity and floral. Overall, the wine is rounded, balanced, fresh and full of flavour.

SERVING AND PAIRING

This is a wine that can be drunk at any time, on its own or with salads, rice and pasta dishes, white meat and white fish. Recommended for drinking until the end of 2020.



Grape varieties: 70% Tempranillo, 30% Garnacha

Date of Harvest: End of September

Ageing: No

Date bottled: January 2020

Alcohol: 13% Vol.

Total Acidity: 5.60 g/l (tartaric acid)

Volatile Acidity: 0.38 g/l (acetic acid)

pH: 3.35

Residual Sugars: 1.6 g/l

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González Byass
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Familia de Vino

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