



*Beronia*



# BERONIA RUEDA 2019 VERDEJO

## THE HARVEST

The 2019 vintage has been defined by the very dry and somewhat warmer winter than usual, with the first frosts only arriving in December. Rainfall was also scarce during the winter, dragging drought data until spring.

Ripening took place in the middle of August, a warm month with light rainfall, which had favoured a slow maturation and has helped maintain the pH and acidity in an unusual way in recent years, but that gave us liveliness in colour, freshness and great balanced wines.

The harvest of the Verdejo grapes started on the 7th September and we gradually collected the grapes as and when maximum ripeness had been achieved on the vines. The harvest finished on the 6th October

## WINEMAKING

The harvest is done mechanically and at night to maintain the freshness of the fruit and avoid oxidations. The pressing is done smoothly, we then separate the musts depending on their quality. The fermentation takes place in stainless steel tanks and concrete tanks at a low temperature 14-17C for 10-15 days.

The wine rest on its lees for 3 months followed by filtration and clarification before being bottled.

As a new feature this year we have the ability to store must, delaying alcoholic fermentation for a part of the must until the next spring of the year following the harvest, obtaining freshly fermented wines and full of freshness and intensity when other wines begin to ripe.

## TASTING NOTES

Beronia Rueda 2019 is bright and clean showing a pale yellow colour with green hints/rim. Intensely aromatic it displays notes of citrus and white fruit along with herbaceous aromas that are typical of the grape variety, such as fennel. Richly textured on the palate, it is fresh and elegant, with a slight touch of bitterness on the finish, also characteristic of the Verdejo grape.

## SERVING AND PAIRING

Should be served chilled. An ideal accompaniment for oriental dishes, fish and light cheese.

Vintage: 2019

Denomination of Origin: DO Rueda

Grape Variety: 100% Verdejo

Alcohol: 13 % vol.

PH: 3.30

Total acidity: 6 g/l (ácido tartárico)

Residual Sugars: <2 g/l

## CONTACT:

Gonzalez Byass USA

1525 W Homer St, Suite 301, Chicago, IL, 60642

info@gonzalezbyassusa.com

www.gonzalezbyassusa.com

@gonzalezbyassusa

*González Byass*

Desde 1835

Familia de Vino

USA