



# BERONIA TEMPRANILLO 2022

## VINTAGE

The climatic conditions of the year have been marked by a mild winter in terms of temperature and normal rainfall, with November being very rainy. From the first days of May, heat dominates the rest of spring and summer with successive "heatwaves," coupled with a lack of precipitation. This accelerates the vegetative development of the plant during the stages of flowering, fruit set, and veraison of the grapes. All this creates great uncertainty about the harvest, but once again, the vine has shown that it withstands extreme climatic conditions well. From September 15 onwards, there is a drastic change in weather conditions with mild daytime temperatures and cool nights, resulting in excellent phenolic ripening and fruit health. Harvesting proceeded in an orderly and staggered manner, starting on September 5 in the earliest areas and ending on October 13, and was rated VERY GOOD.

## WINEMAKING

The Tempranillo grapes for this wine were collected in October. Following harvest the grapes underwent cold maceration for a few days so as to extract aromas and colour however not tannins. Alcoholic fermentation took place at low temperatures below 28°C and with periodic pumping over. The wine was then transferred to mixed oak barrels with American staves and French tops where it was aged for 6 months. The wine was bottled in August 2023 and remained in bottle for 2 months before release to the market.

## WINEMAKER'S NOTES

**COLOR:** Deep cherry red with a high layer.

**AROMA:** Complex nose highlighting aromas of rose petals and licorice, in addition to cherry, over a background of almonds and sweet spices.

**FLAVOR:** On the palate, it is a voluminous wine with well-integrated acidity. Red fruit stands out, accompanied by subtle sweet and chocolate notes, with a long and round finish.

## SERVING AND PAIRING

Store in a cool place (maximum 14°C), away from direct light and strong odors. Recommended consumption from market release until 2029.

Vintage: 2022

Denomination of Origin: DOCa Rioja

Grape varieties: 100% Tempranillo

Time in barrel: 6 months in mixed barrels  
(American oak staves and French oak ends).  
Time in bottle prior to release: 2 months.

Bottled: August 2023


Alcohol: 14 % vol

Ph: 3.70

Total Acidity: 4.8 g/l (tartaric acid)

Volatile Acidity: 0.55 g/l (acetic acid)

Residual Sugars: 2.30 g/l

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Desde 1835  
Familia de Vino