



Beronia



BERONIA RESERVA 2019

VINTAGE

The main feature of the weather over the growing year was a mild, dry winter. Mild temperatures in spring and rain falling at strategic moments meant that budburst was a few days earlier than what has come to be the usual date. Flowering and fruit set were also markedly early, and the vines grew less vigorously, which translated into a modest harvest, with less compact bunches and smaller berries, all of which equates to maximum quality. There were a few bouts of frost and hail in very specific areas of the D.O., but these were of virtually no significance.

The harvest was carried out according to plan, phased across the three production sub-areas, meaning we took advantage of optimum ripening cycles without any overlap between areas. This in turn made selecting the grapes and delivering them to the winery easier. The vintage has been classified as EXCELLENT

WINEMAKING

Beronia Reserva is made from a selection of the best grapes from the oldest Tempranillo vines, plus some Graciano y Mazuelo. After a spell undergoing cold pre-fermentation maceration and controlled fermentation with periodic pumping over to extract the desired colour and aromas, the wine spent 18 months in mixed French and American oak barrels to create the unmistakable "Beronia Style". Lastly the wine was left to rest in the bottle a further 18 months before being released to the market.

WINEMAKER'S NOTES

Beronia Reserva 2019 is a deep black plum colour, clean and bright with a garnet rim. Attractive and intriguing on the nose it displays nutty aromas – roasted almonds, walnuts – followed by notes of plum primarily but also ripe fruit and a pleasant hint of white pepper, which all add complexity and freshness. Full bodied the palate, the wine displays balanced acidity. The flavours are mostly of ripe fruit, whilst the finish is sweet and smooth, bringing to mind cacao and roasted hazelnuts. This is a delicious wine, best enjoyed unhurriedly.

SERVING AND PAIRING

A perfect accompaniment to roast meat, grilled cutlets, cured Ibérico meats and mature cheese. Recommended for drinking until 2030. This wine is suitable for vegans

Vintage: 2019

Denomination of Origin: DOCa Rioja

Grape varieties: Tempranillo 95%,
Graciano 4% y Mazuelo: 1%

Date of harvest: early October 2019.

Time in barrel: 18 months in mixed French and
American oak barrels.

Bottled: October 2021

Abv: 14%

Total Acidity: 5.60 (tartaric acid)

Volatile Acidity: 0.69 (acetic acid)

Residual sugar: 2 g/l

pH: 3.53

CONTACT:
interna@gonzalezbyass.es

Tel: +956 357 000

@BeroniaWines

BeroniaWines

FAMILIA
**GONZÁLEZ
BYASS**
VINOS Y SPIRITS-1835