



Beronia



BERONIA RESERVA 2017

VINTAGE

2017 was a year of complex weather conditions. April frosts, drought and higher than normal summer temperatures were all at play. August rain helped bring a sense of equilibrium to the ripening period and while the resulting volumes were smaller than usual, the quality was excellent.

WINEMAKING

The Beronia Reserva is made from a selection of the best quality grapes from the vineyard's oldest Tempranillo vines. A touch of Graciano and Mazuelo were added for further complexity. First, the wine underwent cold soak maceration followed by controlled fermentation with periodic pumping over to extract the desired colour and aromas. The wine then spent 18 months in mixed French and American oak barrels to achieve the unique 'Beronia style', then lay to rest for 18 months in bottle prior to release.

WINEMAKER'S NOTES

The 2017 Beronia Reserva is a deep, cherry colour, clean and bright with a garnet rim. The nose is intriguingly complex, with aromas of roasted almond and walnut atop a lush plum and dark berry base with a dash of white pepper. The palate is rich and full-bodied, mirroring the bouquet, with added notes of sweet cinnamon spice and cacao.

SERVING AND PAIRING

A perfect accompaniment to cured, roast and grilled meats and mature cheeses. Recommended for drinking up to 2029. Suitable for Vegans.

Vintage: 2017

Denomination of Origin: DOCa Rioja

Grape varieties: Tempranillo 93%, Graciano 6% y Mazuelo: 1%

Date of harvest: beginning October 2017.

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

Bottled: October 2020

Abv: 14%

Total Acidity: 5.70 (tartaric acid)

Volatile Acidity: 0.69 (acetic acid)

Residual sugar: 1.90 g/l

pH: 3.60

CONTACT:
interna@gonzalezbyass.es

Tel: +956 357 000

@BeroniaWines

BeroniaWines

González Byass

Desde 1835

Familia de Vino