



BERONIA RESERVA

2013

VINTAGE

The 2013 vintage suffered unusual climatic conditions. High rainfall during the winter months made up for the drought experienced the previous year, however, low temperatures in spring caused a 20 days delay in the vegetative cycle. High rainfall, storms and hail during the flowering period caused problems with various illnesses in the vineyard but the favourable climate in September and October led to great improvement. Due to the difficult year a rigorous selection of bunches was carried out in the vineyard. As a result of the less favourable climatic conditions the 2013 harvest was classified as Good by the Rioja Regulatory Council.

WINEMAKING

The wine is produced following a selection of the best grapes from the oldest vineyards. The grapes undergo prefermentative maceration followed by a slow and controlled fermentation with periodic pumping to extract colour and aromas. Following this the wine is aged in mixed oak barrels of American staves and French tops for 20 months to allow a paused and harmonic evolution. The American oak gives a sweet character of vanilla and coconut while the French oak gives spice, making for the perfect balance. This Reserva was bottled in December 2015 and will age in bottle for a minimum of 18 months before being released to the market.

Vintage: 2013

Denomination of Origin: DOCa Rioja

Grape variety: 95% Tempranillo,
4% Graciano, 1% Mazuelo

Ageing: 20 months in mixed oak barrels
with American staves and French tops.

Alcohol: 14% vol

Ph: 3.65

Total Acidity: 5.8 g/l (tartaric acid)

Volatile Acidity: 0.72 g/l (acetic acid)

Residual Sugars: 2 g/l

WINEMAKER'S NOTES

Beronia Reserva 2013 shows a deep cherry red colour with granate rim. On the nose complex aromas of black fruits, above all blackberry. Great bouquet of spices with cinnamon standing out and notes of cedar on the finish. On the palate smooth with sweet and round tannins. Great balance between acidic fruit and oak. Fresh, structured and complex with a long aftertaste.

SERVING AND PAIRING

Perfect served between 15° and 17°C. Ideal with red meats, game and roasts. Recommended consumption from now until 2024.

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