



Beronia



GRAN RESERVA 2016

VINTAGE

The main features of the weather over the growing year were mild temperatures in winter and low temperatures in spring. Aside from a few odd days in May and June, it was not until the end of that month that the heat arrived in Rioja. This year's harvest delivered very satisfactory results in terms of both quantity and the quality the wines are expected to display. The unusual weather in September and October was clearly a contributing factor as it very definitely helped keep the grapes exceptionally healthy, whilst enabling them to be harvested selectively once the fruit in the various vineyards had reached optimum ripeness. The 2016 harvest took place over two months and was classified as VERY GOOD. A total of 62,641 hectares of vineyard were in production for this harvest, with a total volume of 462.5 million kg of grapes picked.

WINEMAKING

After the best grapes were carefully selected from the Tempranillo, Graciano and Mazuelo vineyards, they were cold macerated for several days prior to fermentation. Alcoholic fermentation took place next, at between 26 and 28°C, with periodic pumping over. The must was allowed to macerate again post-fermentation. Lastly, Beronia Gran Reserva 2016 spent 28 months in French oak barrels, completing its ageing with a further 36 months in bottle prior to release.

WINEMAKER'S NOTES

Beronia Gran Reserva 2016 is a very deep garnet colour. On the nose it displays a vast array of aromas, from stewed ripe fruit to prunes and nuts such as walnuts. Subtle hints of tobacco and powdered cacao also come through, together with white pepper and balsamic notes that add freshness. It delivers distinct notes of fruit and nuts on the palate, which provide structure and tannin. The wine is long, very complex, balanced and also sophisticated.

SERVING AND PAIRING

Best served at 15°-17°C with red meat, roast beef, mature cheese and chocolate desserts. Recommended for drinking from release until 2034.

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Grape varieties: 95% Tempranillo,
4% Graciano and 1% Mazuelo
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Date of harvest: Early October
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Bottled: March 2020
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Barrel ageing: 26 months in French
oak barrels
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ABV: 14%
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Total Acidity: 5.60 (tartaric acid)
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Volatile Acidity: 0.70 (acetic acid)
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pH: 3.55
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Reductive sugars: 1.5 g/l
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— FAMILIA —

GONZÁLEZ BYASS

VINOS Y SPIRITS · 1835