



BERONIA RESERVA 2015

VINTAGE

The weather during 2015 was marked by a cold, damp winter with plenty of rain and four snowfalls. The vines sprouted somewhat later than usual but the high spring temperatures meant they flowered ten days earlier than normal. The vines retained their head start right through to the harvest. Favourable weather throughout the growing cycle promoted excellent vine health. One of the most outstanding features of the 2015 harvest was that it took place almost simultaneously right across the DO Ca. Rioja Designation, starting in early September in the earliest eastern areas and ending in the first few days of October in the highest areas.

WINEMAKING

Beronia Reserva is made from a selection of the best grapes from the oldest Tempranillo, Graciano and Mazuelo vineyards. After being cold macerated prior to fermentation then fermented at a controlled temperature of between 26 and 28°C with regular pumping over to extract the desired aromas and colour, the wine was left for 19 months in French and American oak barrels and French oak barrels used to store two different wines. As result, the wine developed at a measured, even pace. It then completed its ageing in bottle for at least 17 months prior to being released.

TASTING NOTES

Beronia Reserva 2015 is a deep black cherry colour, clean and bright with a garnet rim. Attractive and appealing on the nose, it displays intense aromas of ripe fruit and herbs over a spicy background, along with distinct mineral notes and hints of tobacco leaf and white pepper that add complexity and youthfulness.

On the palate, the most outstanding flavours are of fresh, acidic fruit over a sweet background of cacao and mint notes that make it quite appealing. With sweet, balanced tannins, Beronia Reserva is rounded, well-bodied, flavoursome and persistent whilst also displaying balanced acidity.

SERVING AND PAIRING

Perfect for drinking with roasts, char-grilled cutlets, Ibérico cured meats and mature cheese. Recommended for drinking until 2027.

Vintage: 2015

Denomination of Origin: DOCa Rioja

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

Date bottled: April 2018

Ageing: 19 months in mixed French and
American oak barrels.

Abv: 14.5%

Total Acidity: 5.60 (tartaric acid)

Volatile Acidity: 0.70 (acetic acid)

Reductive Sugars: 1.70 g/l

pH: 3.62

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González Byass
Desde 1835
Familia de Vino