



# GRAN 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

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 2015 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 2015 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.

Grape varieties: 94% Tempranillo,  
5% Graciano and 1% Mazuelo

Date of harvest: Early October 2015

Bottled: March 2019

Barrel ageing: 28 months in French  
oak barrels.

ABV: 14,5%

Total Acidity: 5.60 (tartaric acid)

Volatile Acidity: 0.76 (acetic acid)

pH: 3.55

Reductive sugars: 2.2 g/l

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 Desde 1835  
 Familia de Vino