



GRAN RESERVA 2013

VINTAGE

The 2013 vintage suffered unusual climatic conditions. High rainfall during the winter months made up for the drought experienced the previous years, however low temperatures in spring caused a 20 day delay in the vegetative cycle. High rainfall, storms and hail during the flowering period caused problems with various illnesses in the vineyard however the favourable climate in September and October led to great improvement. Due to the difficult year 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

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 2013 spent 27 months in French oak barrels, completing its ageing with a further 36 months in bottle prior to release.

WINEMAKER'S NOTES

Beronia Gran Reserva 2013 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: 95% Tempranillo, 4% Graciano and 1% Mazuelo

Date of harvest: Early October 2013

Bottled: February 2017

Barrel ageing: 27 months in French oak barrels.

ABV: 14%

Total Acidity: 5.80 (tartaric acid)

Volatile Acidity: 0.72 (acetic acid)

pH: 3.63

Reductive sugars: 1.9 g/l

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