



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.

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

Date of harvest: Early October

Bottled: March 2020

Barrel ageing: 26 months in French
oak barrels

ABV: 14%

Total Acidity: 5.60 (tartaric acid)

Volatile Acidity: 0.70 (acetic acid)

pH: 3.55

Reductive sugars: 1.5 g/l

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GRAN RESERVA 2018

HARVEST

The climatic year was marked by a cold and wet winter with several snowfalls. Spring was also wet and cold, causing a 15-day delay in bud break. Good flowering and fruit set with a surprising fertility rate, considering the severe frost of the previous year. Persistent rains combined with sunny days raised alarms about the vineyard's health, but the farmers' professionalism managed to control these issues. In August, the weather stabilized, and sunny, dry days favored good veraison development, recommending cluster thinning to balance vine production. In September, the 15-20 day delay in the ripening cycle was confirmed, returning to usual harvest dates. The total production this year was around 480 million kg of grapes. The results were very satisfactory regarding the quality of the wines produced, with selective harvesting being key throughout the Denomination's territory. Vintage rating: GOOD

WINEMAKING

After a careful selection of the best grapes from the Tempranillo and Graciano vineyards, a pre-fermentation cold maceration was carried out. Subsequently, alcoholic fermentation took place at a temperature between 26-28°C with periodic pump-overs. Finally, Beronia Gran Reserva remained for 28 months in French oak barrels, and subsequently, completed its aging for a minimum of 36 months in the bottle before being released to the market.

ENOLOGICAL COMMENTS

Deep garnet with a high layer. Attractive and complex nose highlighting compote fruits and nuts, giving way to pipe tobacco and cedar notes on a mineral and spicy background. Very balanced wine. On the palate, the fruit is displayed on a seductive cocoa background, with high-quality tannins ideal for enjoying this Rioja classic.

SERVICE AND PARING

It should be served at a temperature between 15° and 17°C with red meats, roast beef, cured cheeses, and chocolate desserts. Recommended consumption until 2037.

Grape Varieties: Tempranillo 94% y Graciano 6%

Harvest Date: Late September

Barrel Aging: 28 months in French oak barrels

Bottling Date: February 2022

Alcohol Content: 14%

Total Acidity: 6,40 (tartaric acid)

Volatile Acidity: 0,78 (acetic acid)

Reducing Sugars: 1,8 g/l

pH: 3,60

Contains Sulfites

Country of Origin: Spain

BODEGAS BERONIA

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