



# BERONIA RESERVA 2019

## VINTAGE

The main feature of the weather over the growing year was a mild, dry winter. Mild temperatures in spring and rain falling at strategic moments meant that budburst was a few days earlier than what has come to be the usual date. Flowering and fruit set were also markedly early, and the vines grew less vigorously, which translated into a modest harvest, with less compact bunches and smaller berries, all of which equates to maximum quality. There were a few bouts of frost and hail in very specific areas of the D.O., but these were of virtually no significance.

The harvest was carried out according to plan, phased across the three production sub-areas, meaning we took advantage of optimum ripening cycles without any overlap between areas. This in turn made selecting the grapes and delivering them to the winery easier. **The vintage has been classified as EXCELLENT.**

## WINEMAKING

Beronia Reserva is made from a selection of the best grapes from the oldest Tempranillo vines, plus some Graciano y Mazuelo. After a spell undergoing cold pre-fermentation maceration and controlled fermentation with periodic pumping over to extract the desired colour and aromas, the wine spent 18 months in mixed French and American oak barrels to create the unmistakable "Beronia Style". Lastly the wine was left to rest in the bottle a further 18 months before being released to the market.

## WINEMAKER'S NOTES

**Beronia Reserva 2019** is a deep black plum colour, clean and bright with a garnet rim. Attractive and intriguing on the nose it displays nutty aromas – roasted almonds, walnuts – followed by notes of plum primarily but also ripe fruit and a pleasant hint of white pepper, which all add complexity and freshness. Full bodied the palate, the wine displays balanced acidity. The flavours are mostly of ripe fruit, whilst the finish is sweet and smooth, bringing to mind cacao and roasted hazelnuts. This is a delicious wine, best enjoyed unhurriedly.

## SERVING AND PAIRING

A perfect accompaniment to roast meat, grilled cutlets, cured Ibérico meats and mature cheese. Recommended for drinking until 2030. This wine is suitable for vegans.

Vintage: 2019

Denomination of Origin: DOCa Rioja

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

Date of harvest: Early October 2019.

Time in barrel: 18 months in mixed French and  
American oak barrels.

Bottled: October 2021

Abv: 14%

Total Acidity: 5.60 (tartaric acid)

Volatile Acidity: 0.69 (acetic acid)

Residual sugar: 2 g/l pH: 3.53

CONTACT:  
interna@gonzalezbyass.es  
Tel: +956 357 000

@BeroniaWines

BeroniaWines

FAMILIA  
**GONZÁLEZ  
BYASS**  
VINOS Y SPIRITS - 1835



# BERONIA RESERVA 2020

## HARVEST

The weather this year was marked by a mild winter in terms of temperature and normal levels of rainfall. The warm spring temperatures caused budbreak to occur a few days earlier than usual. Flowering and fruit set were also slightly early, with veraison starting in the first days of August. There were some negative events, such as frequent spring storms, including hail in some areas. However, from August onward, the uncertainty about the previous months began to clear. After September 15, there was a significant shift in weather conditions, and the fruit steadily improved in terms of analytical parameters, particularly phenolic ripeness, with mild daytime temperatures and cool nights. Overall, the balance was satisfactory, resulting in very healthy grapes, with well-ripened skins and sweet tannins. The harvest proceeded in an orderly, staggered manner, allowing the grapes in different terroirs and varieties to reach optimal maturity. The vintage was rated: VERY GOOD.

## WINEMAKING

Beronia Reserva is made from a selection of the best grapes from the oldest vineyards, predominantly Tempranillo. After a pre-fermentation cold maceration and a controlled fermentation between 26-28°C with regular pump-overs to extract the desired color and aromas, the wine spent 18 months aging in mixed French and American oak barrels, followed by additional time in French oak barrels that had been used twice before. This allowed for a slow and harmonious evolution. After barrel aging, the wine matured for at least 18 more months in the bottle before being released to the market.

## WINEMAKER'S COMMENTS

Beronia Reserva shows a deep garnet color with high intensity, clear, and bright. The nose is attractive and intriguing, with aromas of plum, backed by notes of cocoa and dried fruits. There are also hints of white pepper, adding complexity and freshness. On the palate, it is flavorful and well-structured, with balanced acidity. Notes of red fruit and silky tannins make the wine very pleasant on the palate.

## SERVING & PAIRING

Perfect for pairing with roast meats, grilled lamb chops, Iberian cured meats, or aged cheeses.

### VEGAN- FRIENDLY

**Grape Varieties:**  
Predominantly Tempranillo.

**Harvest Date:** Early October.

**Barrel Aging:** Aged for 18 months in mixed French and American oak barrels, and in French oak barrels that have been used twice.

**Bottling Date:** October 2022.

**Alcohol Content:** 14%.

**Total Acidity:** 5.40 g/l (tartaric acid).

**Volatile Acidity:** 0.68 g/l (acetic acid).

**pH:** 3.55

**Residual Sugar:** 2.5 g/l.

**Contains Sulfites.**

**Country of Origin:** Spain.

**BODEGAS BERONIA**  
Carretera de Ollauri a Nájera, Km 1,8 (LR-313)  
26220 Ollauri (La Rioja)  
Tel. 941 338 000 / [www.beronia.es](http://www.beronia.es)

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