



# 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**

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)