

Beronia

BERONIA GRAN RESERVA 2019

HARVEST

The growing season was marked by a mild and dry winter. Mild spring temperatures, combined with timely rainfall, led to budbreak occurring a few days earlier than usual. Flowering and fruit set were also noticeably advanced, and vineyard vigor was lower, resulting in a moderate crop with looser clusters and smaller berries—clear indicators of outstanding quality. There were a few isolated episodes of frost and hail in very specific areas of the appellation, with little overall impact. Harvest progressed in an orderly and staggered manner across the three production subzones. This allowed each area to reach optimal ripening cycles without overlap, facilitating careful selection and smooth grape intake at the winery. The vintage has been rated EXCELLENT.

WINEMAKING

Crafted from Tempranillo, Garnacha, and Mazuelo grapes, the wine undergoes optical sorting after being pre-cooled to 4°C, followed by a temperature-controlled fermentation at 26–28°C with regular pump-overs. It is then aged for 26 months in French oak barrels, achieving the distinctive “Beronia Style.” Prior to release, the wine rests in bottle for a minimum of 36 months, allowing it to reach optimal harmony and complexity.

SERVING & PAIRING

Best served at a temperature of 15–17°C, it pairs beautifully with red meats, roast beef, aged cheeses, and chocolate desserts. Optimal drinking through 2038.

ENOLOGICAL NOTES

Deep, high-intensity garnet in color. The nose is attractive and complex, highlighting black fruit preserves such as blackberry and plum, complemented by notes of tobacco and nuts over a subtle spicy background. On the palate, the wine is powerful and well-sustained, with fruit unfolding over a mineral backbone. Balanced and fresh, it features long, rounded tannins that provide ideal structure and depth, allowing this Rioja classic to be enjoyed at its fullest expression.

Grape varieties: Tempranillo 96%, Graciano 3%, Mazuelo 1%

Aging: 26 months in French oak barrels and a minimum of 36 months in bottle

Bottled: November 2022

Cold stabilization: No

Alcohol: 14% vol

Total acidity: 5.60 g/L (as tartaric acid)

Residual sugar: 2.2 g/L

pH: 3.57

Contains sulfites

Suitable for vegans



750 ml

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