

Beronia

BERONIA RESERVA 2021

HARVEST

The climatological year was marked by a winter and spring with mild temperatures, which led to an early budding, flowering, and fruit set compared to usual dates. Rainfall remained within average levels during the winter, but spring brought storms, some with hail, although only in very specific areas. Veraison took place in the first days of August, a very warm month, suggesting the harvest would begin approximately 15 days early. At the beginning of September, there was a drastic weather change with milder daytime temperatures and notably cooler nights, resulting in a large thermal amplitude ideal for the proper development and phenolic ripening of the grapes. The overall outcome was satisfactory, with very healthy grapes, well-ripened skins, and sweet tannins. The harvest progressed in an orderly and staggered manner, beginning on September 20 and ending on October 19. It was rated VERY GOOD.

WINEMAKING

Beronia Reserva is crafted from a careful selection of the finest grapes from the oldest vineyards, predominantly Tempranillo. Following a cold pre-fermentation maceration and a temperature-controlled fermentation at 26–28°C, with regular pump-overs to extract the desired color and aromas, the wine was aged for 18 months in a combination of French and American oak barrels, as well as second-fill French oak barrels, allowing for a slow and harmonious evolution. The wine then completed its aging with a minimum of 18 months in bottle before being released to the market.

SERVING & PAIRING

Perfectly suited to accompany roasts, grilled lamb chops, Iberian cured meats, and aged cheeses.

ENOLOGICAL NOTES

Beronia Reserva shows a deep, high-intensity garnet color, clear and bright. The nose is attractive and inviting, revealing aromas of plum layered over notes of cocoa and nuts. Hints of white pepper add complexity and freshness. On the palate, it is flavorful and well-structured, with balanced acidity. Red fruit notes and silky tannins make it particularly appealing and enjoyable.

Grape varieties: Tempranillo: 95% y Graciano: 5%

Oak aging: 18 months in a combination of French and American oak barrels, and second-fill French oak barrels

Bottled: October 2023

Alcohol: 14% vol

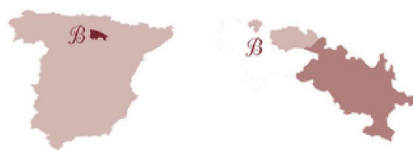
Total acidity: 5.50 g/L (as tartaric acid)

Residual sugar: 2.3 g/L

pH: 3.55

Contains sulfites

Suitable for vegans



BODEGAS BERONIA Carretera de
Ollauri a Nájera, Km 1,8 (LR-313) 26220
OLLAURI (La Rioja) Tel. 941 338 000

f @ X
@bodegasberonia
www.bodegasberonia.es

**GONZÁLEZ
BYASS**