



BERONIA RESERVA 2014

THE HARVEST

The weather over 2014 was marked by winter temperatures that were normal for the time of year and lower rainfall than in a normal year. High temperatures in spring brought budburst forward by 2-3 weeks, with indications that the crop would be heavy following healthy flowering and fruit set. The vegetative condition of the vines was very good and véraison was two weeks earlier than in a normal year. The first half of September was cooler than usual for that time and from 20th September onwards there were rainstorms and hail with very high temperatures. This forced harvesting to begin earlier and be carried out faster than usual, with the grapes being sorted very strictly too. In La Rioja the harvest started in mid-September. The Tempranillo were the first to be picked, followed by the Garnacha, Mazuelo, Graciano and, last of all, the Viura. The 2014 harvest was better than the previous year's in terms of both quantity and quality.

MAKING THE WINE

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 20 months in mixed French and American oak barrels and in French oak barrels previously used to make two different wines, which enabled it to develop slowly and smoothly. After that, it went it to complete its ageing for a further 16 months before being released for sale.

WINEMAKER'S COMMENTS

Beronia Reserva 2014 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 2026.

Vintage: 2014

Denomination of Origin: DOCa Rioja

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

Date of harvest: mid-October 2014.

Time in barrel: 20 months in mixed
French and American oak barrels.

Bottled: February 2017

Abv: 14%

Total Acidity: 5.50 (tartaric acid)

Volatile Acidity: 0.66 (acetic acid)

Reductive Sugars: 1.9 g/l

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