



Beronia



GRAN RESERVA 2012

VINTAGE

The Rioja Regulatory Council officially classified the 2012 harvest as 'very good'. The winter was mild, with few frosts and very little rain. Flowering and fruit set occurred a little late, following on from hailstorms that affected the wider region in June. Summer was warm and dry allowing harvest to commence ten days earlier than expected. Grapes were selected by area and variety and were of excellent quality.

WINEMAKING

After the best grapes were carefully selected from the Tempranillo, Graciano and Mazuelo vineyards, they were cold macerated for several days prior to fermentation. Alcoholic fermentation took place between 26 and 28°C, with periodic pumping over. The must was allowed to macerate again post-fermentation. Lastly, Beronia Gran Reserva 2012 spent 28 months in French oak barrels, completing its ageing with a further 36 months in bottle prior to release.

WINEMAKER'S NOTES

Beronia Gran Reserva 2012 is a deep, garnet colour. On the nose it displays a vast array of aromas, including baked red fruits, rich plum and dustings of walnut. Subtle hints of tobacco and powdered cacao appear with touches of white pepper and balsamic bringing an element of freshness. The palate is rich and bold with velvety tannins and the finish long and sophisticated.

SERVING AND PAIRING

Best served at 15°-17°C with red meats, mature cheeses and rich, chocolate-based desserts. Recommended for drinking from release until 2033.

Grape varieties: 93% Tempranillo, 4% Graciano and 3% Mazuelo

Date of harvest: Early October 2012

Bottled: February 2016

Barrel ageing: 28 months in French oak barrels.

Technical data:

ABV: 14%

Total Acidity: 5.80 (tartaric acid)

Volatile Acidity: 0.74 (acetic acid)

pH: 3.65

Reductive sugars: 1.9 g/l

CONTACT:

interna@gonzalezbyass.es

Tel: +956 357 000

@BeroniaWines f BeroniaWines

González Byass

Desde 1835

Familia de Vino