



GRAN RESERVA 2010

VINTAGE

The Regulatory Council classified the 2010 Rioja harvest officially as “Excellent”. The keys to this classification lie in the very favourable weather patterns over the year, which meant that the vegetative health of the vines remained excellent throughout the growing cycle. The vines’ overall development during the 2010 vintage was very good right across the Denomination of Origin as there were no significant occurrences either in terms of weather or pests or diseases, which would have had an effect on both quantity and quality. Flowering and fruit set were a little late, with both happening in June. As a result, the fruit set well, with bunches being mostly medium sized. The harvest itself was entirely without incident and the grapes were in perfect health.

WINEMAKING

The best grapes from the oldest Tempranillo and Graciano vineyards were carefully selected, then macerated prior to alcoholic fermentation, which took place at between 26 and 28°C with regular pumping over, followed by post-fermentation maceration. Beronia Gran Reserva 2010 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 2010 is a deep maroon colour. On the nose it displays many different aromas, from fruit such as strawberry and blackberry to cocoa and black liquorice, with notes of cedar reminiscent of the wood in its natural environment and notes of menthol that add tremendous freshness. It delivers distinct notes of fruit and nuts on the palate, which provide structure and tannin. The wine is long, very complex, balanced and also sophisticated.

SERVING AND PAIRING

The wine should be served at between 15°C and 17°C with red meat, roast beef, mature cheese and chocolate desserts. It is recommended for drinking from release until 2030.

Vintage: 2010

Denomination of Origin: DOCa Rioja

Grape variety: 97% Tempranillo and 3% Graciano

Ageing: 28 months in French oak barrels

Alcohol: 14% vol

Ph: 3.60

Total Acidity: 5.60 (tartaric acid)

Volatile Acidity: 0.78 g/l (acetic acid)

Residual Sugars: 1.7g/l

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