

BERONIA RESERVA 2013

VINTAGE

The 2013 vintage suffered unusual climatic conditions. High rainfall during the winter months made up for the drought experienced the previous year, however low temperatures in spring caused a 20 day delay in the vegetative cycle. In addition high rainfall, storms and hail during the flowering period caused problems with various illnesses in the vineyard but favorable conditions in September and October led to a great improvement. Due to the difficult conditions a rigorous selection of bunches was carried out in the vineyard. The 2013 harvest was classified as Good by the Rioja Regulatory Council.

WINEMAKING

This wine is produced following a selection of the best grapes from the oldest vineyards. The grapes undergo prefermentative maceration followed by a slow and controlled fermentation with periodic pumping over to extract color and aromas. Following this the wine is aged in mixed oak barrels of American staves and French tops for 20 months to allow a paused and harmonic evolution. The American oak gives a sweet character of vanilla and coconut while the French oak gives spice, making for the perfect balance. This Reserva was bottled in December 2015 and was aged in bottle for a minimum of 18 months before being released to the market.

WINEMAKER'S NOTES

Beronia Reserva 2013 shows a deep cherry red color with granate rim. On the nose complex aromas of black fruits, above all blackberry. It also shows a great bouquet of spices with cinnamon standing out and notes of cedar on the finish. On the palate smooth with sweet and round tannins. Great balance between acidic fruit and oak. Fresh, structured and complex with a long aftertaste.

SERVING AND PAIRING

Perfect served between 15° and 17°C. Ideal with red meats, game and roasts. Recommended consumption from now until 2024.

Vintage: 2013

Denomination of Origin: DOCa Rioja

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

Ageing: 20 months in mixed oak barrels
with American staves and French tops.

Alcohol: 14% vol

Ph: 3.65

Total Acidity: 5.8 g/l (tartaric acid)

Volatile Acidity: 0.72 g/l (acetic acid)

Residual Sugars: 2 g/l

CONTACT:

3921 North Lincoln Avenue, Chicago, IL 60613

Tel: 773 334 6700

info@gonzalezbyassusa.com

@BeroniaWines BeroniaWines

González Byass
Desde 1835
Familia de Vino

USA