



# GRAN RESERVA 2011

## THE HARVEST

The Rioja Regulatory Council classified the 2011 harvest officially as "Excellent". Following a mild winter that saw light frosts and very little rain, budburst and flowering happened 10 days earlier than in previous years. July and August were particularly dry, with some of the non-irrigated vines suffering water stress as a consequence, which in turn helped concentrate the aromas and flavours in the grapes.

As a result, after carrying out the appropriate ripeness checks, we had to harvest the grapes selectively, by area and variety, which yielded prime quality grapes in excellent health.

## MAKING THE WINE

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 next, at between 26 and 28°C, with periodic pumping over. The must was allowed to macerate again post-fermentation. Lastly, Beronia Gran Reserva 2011 was aged for 28 months in French oak barrels first then, to complete the ageing process, for a minimum of 36 months in bottle prior to release.

## WINEMAKER'S COMMENTS

Beronia Gran Reserva 2011 is a very deep garnet colour. On the nose it displays a vast array of aromas, from stewed ripe fruit to prunes and nuts such as walnuts. Subtle hints of tobacco and powdered cacao also come through, together with white pepper and balsamic notes that add freshness. The wine displays very pronounced fresh fruit flavours on the palate, along with pleasant tannins and remarkable structure and smoothness – a very well-balanced wine.

## SERVING AND PAIRING

Best served at 15°-17°C with red meat, roast beef, mature cheese and chocolate desserts. Recommended for drinking from release until 2030.

Grape varieties: 92% Tempranillo, 6% Graciano and 2% Mazuelo

Date of harvest: Early October 2011

Bottled: February 2015

Barrel ageing: 28 months in French oak barrels.

Technical data:

ABV: 14.5 %

Total Acidity: 5.60 (tartaric acid)

Volatile Acidity: 0.75 (acetic acid)

pH: 3.60

Reductive sugars: 1.7 g/l

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