



# BERONIA RESERVA 2016

## VINTAGE

The main weather features of 2016 were that temperatures were mild in the winter and low in spring. The heat did not arrive until the end of June and remained constant right through the summer, so the weather was unusual in September and October. Consequently, the health of the grapes was excellent throughout the harvest. The results of the 2016 harvest were very satisfactory in both quantitative and qualitative terms, due in part to the picking of the grapes being extended over two months, which meant the fruit was able to be picked selectively, once each vine had reached optimum ripeness.

## WINEMAKING

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 18 months in mixed French and American oak barrels to create the unmistakable "Beronia Style". Lastly the wine was left to rest in the bottle a further 18 months before being released to the market.

## WINEMAKER'S NOTES

Beronia Reserva 2016 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 2028.

Vintage: 2016

Denomination of Origin: DOCa Rioja

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

Date of harvest: beginning October 2016.

Time in barrel: 18 months in mixed French and  
American oak barrels.

Bottled: January 2019

Abv: 14%

Total Acidity: 5.70 (tartaric acid)

Volatile Acidity: 0.71 (acetic acid)

Residual sugar: 1.75 g/l

pH: 3.55

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*González Byass*  
Desde 1835  
Familia de Vino