

Beronia

Beronia Reserva 2005
DOCa Rioja



Beronia

Bodegas Beronia is situated in Ollauri, in the Rioja Alta. The winery is named after the "Berones", a group of people who inhabited the land in the third century BC, and it has been owned by the Gonzalez Byass group since 1982.

Beronia's classic range comprises of a Viura, Crianza, Reserva and Gran Reserva. In addition, there is a varietally labelled range, which includes a barrel-fermented Viura and a special production Tempranillo, a Graciano (new release) and a Mazuelo.

Viticulture

Bodegas Beronia is surrounded by 30 Hectares of vineyards planted with Tempranillo, Garnacha, Mazuelo, Graciano and Viura. A close relationship is maintained with the 150 growers who additionally supply Beronia with grapes, ensuring that only the best quality grapes are selected.

Situated in the Ebro Valley, Bodegas Beronia is influenced by the Sierra de Cantabria mountain range and by the Sierra de la Demanda. The vineyards enjoy a Mediterranean climate, with some snowfall in January and warm, sunny summers.

Vinification

Beronia Reserva is produced by Matias Calleja, the Bodega's head winemaker. The wine goes through alcoholic and malolactic fermentation in tank before being transferred to barrel, where it spends a minimum of 18 months. The casks have American oak bodies and French oak ends, and the average age of the barrel is 3.5 years. The winery has invested heavily in new casks in order to bring down the average age of barrel and produce wines with fresh, clean oak flavours. Once the wine has been bottled it will remain in the bottle for 18 months before being made available on the market.

The harvest of **2005** was classified as **Excellent** by the regulatory board of Rioja.

Technical Information

Varietals: 90% Tempranillo, 4% Graciano, 6% Mazuelo.

Alcohol: 13,5%

Oak: 18 months in a mixture of American and French oak.

pH: 3,6

Residual sugar: 1.8 gr/l

Volatile acidity: 0,71 gr/l

Total acidity: 5,6 gr/l

Tasting Note & Food Matching

Dense bright red cherry colour.
Attractive and intense nose where aromas of red fruits stand out with notes of bakery and fine wood.
Very full in the mouth, fresh and fruity with sweet and powerful tannins.

A reserve that will improve with time.

Further Information

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