

Beronia

Beronia Tempranillo 2008
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. Its majestic tower commands a sweeping view of the estate's 55 year-old vineyards, where the best Tempranillo, Graciano, Garnacha and Viura grape varieties are grown.

Beronia has made its name from quality wines which reflect the soil's unique characteristics. Its enologist, Matías Calleja, explains the secret behind their success: "a balance between cutting-edge technology and traditional wine-making methods"

Viticulture

The Tempranillo grapes are selected from specially selected parcels of vines grown in the calcareous clay soil of the Rioja Alta. As with all the Beronia vineyards, the use of chemicals is kept to a minimum.

The 2008 harvest was classified by the Regulatory Council as Very Good.

Vinification

Specially selected Tempranillo grapes ferment in temperature controlled tanks for 14 days to obtain good extraction of colour and tannins. After 6 more days of maceration, the wine is moved to new or second use mixed American and French oak barrels where it spends 6 months.

Technical Information

Varietal: 100% Tempranillo

Alcohol: 13.5 %

Oak: 6 months in mixed American and French oak casks.

pH: 3,65

Residual sugar: 1,80 gr/l

Volatile acidity: 0,65 gr/l

Total acidity: 5,2 gr/l

Tasting Note & Food Matching

Marron red with cherry tones.
Profound on the nose with rich notes of mature red fruits and liquorice on a base of spice.
Sweet and very fruity of the palate.
Round and velvety with volume and long aftertaste.

Further Information

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