

# Beronia

**Beronia Crianza 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.

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, a special production Tempranillo, a Graciano 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, it 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 Crianza 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 12 months. The body of the casks are American oak with French oak on either end and with an average age of less than 4 years.

The wine is released after a minimum of 1 year in bottle.

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

## Technical Information

**Varietals:** 84% Tempranillo, 13% Garnacha, 3% Mazuelo

**Alcohol:** 13.5%

**Oak:** 12 months in a mixture of American and French oak.

**pH:** 3,6

**Residual sugar:** 1,8 gr/l

**Volatile acidity:** 0,63 gr/l

**Total acidity:** 5,35 gr/l

## Tasting Note & Food Matching

Chestnut red in colour, with cherry red hues. Rich inviting aromas of ripe berry fruit with hints of liquorice, vanilla and spice. The palate is round and velvety with good weight and a long lingering finish.

Easy drinking style, perfect with red meats and pasta.

## Further Information

Gonzalez Byass  
C/ Manuel M. Gonzalez 12  
11403 Jerez  
SPAIN

Tel. +34 956 357000  
Fax. +34 956357044  
Email: [interna@gonzalezbyass.es](mailto:interna@gonzalezbyass.es)  
[www.gonzalezbyass.com](http://www.gonzalezbyass.com)



*Gonzalez Byass*

A FAMILY OF SELECT SPANISH WINES SINCE 1835