

## Bodegas Beronia

Bodegas Beronia is situated in Ollauri, in **Rioja Alta**. Its name is linked to the history of the land in which the Bodega is located. In the 3rd Century b.c. the part of Spain now known as La Rioja was inhabited by the 'Berones', a Celtic warrior tribe whose first settlement marked the limits of the Rioja region.

The winery was founded in **1973** by a gastronomic society and was conceived as a winery dedicated to quality, exclusively making Reservas and Gran Reservas, in the purest, most traditional Rioja style.

In **1982**, having exceeded its initial expectations, it was bought by Gonzalez Byass and, as a result, began to expand internationally.

Bodegas Beronia's philosophy is to produce high quality **consumer-oriented** wines, by controlling the entire wine-making process. It produces both a classical Rioja line and a modern, expressive range of wines.

Nowadays Bodegas Beronia is one of the **top 12** bodegas from Rioja in the Spanish market, with an increase in sales of 10% in the last year.

## Technical Aspects

- Two pneumatic presses and 110 stainless steel deposits with automatic remontage, and 15 stainless steel deposits with pisage.
- The winery has **28.500 barrels** of American, French and mixed oak barrels medium toasted and an average age of 4 years.
- More than **1.7 million bottles** are held in the winery.
- Total production capacity: **500.000 cases**

## Vineyards

Surrounded by the Cantabria mountain range to the north and the Demanda mountain range in the south,

the area has both Atlantic and Mediterranean influences.

The winery owns 48.5 acres (20 hectares) of vineyards and controls over **2075 acres** (840 hectares) through long-term contracts with 150 growers. The grapes used come from vineyards from within a 10km radius of the winery, meaning the wines have a **definite** Rioja Alta character.

A close relationship is maintained with the 150 vine growers who supply the grapes, guaranteeing that only the best quality grapes are selected and that the **winemaking** process is carried out in the most natural way. Our technical experts frequently visit the estates to ensure that the use of fertilisers and chemicals are kept to a minimum.

The altitude of the vineyards is **1500 – 2100 feet (500- 700 metres)** and the soil is mainly clay- chalky.

Low yields **17.2 hl/acre (43 hl/ha)** in order to obtain the maximum quality of grape in all planted varieties. The root stocks used are Ritcher 110, Chasselas and SO4.

**Tempranillo** is the base for all the classical wines and represents 85% of total surface planted, with 1780 acres (720 hectares) of an average age of 23 years.

**Garnacha** represents 8% of the planted surface, with 173 acres (70 hectares) of an age of 31 years. It is used for Crianzas and gives fruit and colour to the wine.

24,7 acres (10 hectares) of 19 year old **Mazuelo** vines and another 24,7 acres (10 hectares) of 16 year old **Graciano** vines, mostly used for Reservas and Gran Reservas, as their higher acidity prevent oxidation and help ageing. Each of them represent a 1, 5 % of the vineyards planted.

74 acres (30 hectares) of **Viura** (4% of the total surface) of an average age of 27 years.

The pruning systems used are **gobelet** and **double cordon**, in order to make the vineyard labours easier and to obtain the maximum sun exposure.



# Beronia

## Winemaker

Our wine maker **Matias Calleja**, has worked as the technical director of the bodega for the last 13 years. He has more than 25 years of experience in producing and ageing quality wines from La Rioja.

## Main prizes

Wine	Vintage	Prize	Competition
Beronia Crianza	2003	Silver	Mundus Vini
Beronia Crianza	2004	Silver best in class	International Wine & Spirits Competition
Beronia Crianza	2005	Silver	Japan International Wine Challenge
Beronia III aC	2001	Silver	International Wine Challenge
Beronia III aC	2001	Silver best in class	International Wine & Spirits Competition
Beronia III aC	2004	Silver	Decanter World Wine Awards
Beronia III aC	2001	Gold	Salon internacional del vino de Madrid
Beronia Reserva	1999	Gold	International Wine & Spirits Competition
Beronia Reserva	2000	Gold	International Wine & Spirits Competition
Beronia Reserva	2000	Silver	Mundus Vini
Beronia Reserva	2000	Silver	Mundus Vini
Beronia Reserva	2000	Silver	Expovina Zurich
Beronia Reserva	2001	Silver	International Wine & Spirits Competition
Beronia Reserva	2001	Gold best in class	International Wine & Spirits Competition
Beronia Reserva	2001	Silver	International Wine & Spirits Competition
Beronia Reserva	2001	Silver	Decanter World Wine Awards
Beronia Reserva	2001	Silver	San Francisco Int.Wine competition
Beronia Reserva	2001	Gold	Japan International Wine challenge
Beronia Tempranillo Elaboración Especial	2004	Silver	International Wine Challenge
Beronia Tempranillo Elaboración Especial	2005	silver	Expovina Zurich
Beronia Tempranillo Elaboración Especial	2006	Silver best in class	International Wine & Spirits Competition
Beronia Tempranillo Elaboración Especial	2006	Silver	Bacchus



# The D.O. Ca Rioja

## Origins of the D.O. Ca Rioja

In 1902 a Royal decree was enacted defining the 'origin' applicable to Rioja wines. In 1926 the creation of the Consejo Regulador (Control Board) was decreed. Its mission was to define the boundaries of the designated region of origin of Rioja wines, supervise the issue of the 'seal of approval', and to recommend the legal measures to be taken against forgers of the 'Rioja' name. The control board finally became officially established in 1953, and from then on began to set out the foundations for a modern and efficient operation. In 1991 a Ministerial Order granted the category of 'Calificada' to the Designation of Origin, the first and only wine designation of origin in Spain to attain this ranking.

## Areas of the D.O. Ca Rioja

The total area of vineyards is 156.912 acres (63.500 hectares). The average annual rainfall is 450mm and the average annual sunshine is 2800 h. The D.O. Ca Rioja is divided in 3 different regions:

### Rioja Alta

- Atlantic climate, good rain levels and difference of temperature between day and night allows a slow maturation of the grape. Protected from the wind by the Sierra Cantabria
- Calcareous clay soils, some ferruginous clay and alluvial soils

### Rioja Baja

- Climate is drier and warmer, due to its Mediterranean influence which makes more alcoholic wines
- Soil is predominantly alluvial and ferruginous clay

### Rioja Alavesa

- Atlantic climate with more sun exposure
- Calcareous clay soils, in terraces and small parcels

## Categories

Rioja wines must be aged in 225 litre barriques. There are 4 recognised categories depending on the ageing of the wine:

**Vino Joven:** Wines in their 1st or 2nd year with fruity and fresh character

**Vino de Crianza:** Wines in at least their 3rd year with at least 1 year in barrel and a period in bottle. For whites a minimum of 6 months in barrel

**Vino de Reserva:** Selected wines with a minimum ageing of 3 years of which one at least is in barrel. For whites, minimum in total is 2 years of ageing with at least 6 months in barrel

**Vino de Gran Reserva:** Selected wines with a minimum ageing of 2 years in barrel and 3 in bottle. For whites, minimum ageing period is 4 years of which 6 months must be in barrel

## Authorised Grape Varieties

**Tempranillo:** Counts for over 70% of the vineyards planted



**Joven Crianza Reserva Gran reserva**  
in the D.O. Produces wines with good ageing potential and good balance in alcohol, colour and acidity

**Garnacha:** The most planted Spanish variety in the world. Produces wines with good extracts and good alcoholic strength. In cool climates makes an excellent rosé

**Mazuelo:** Represents 3% of the total vineyards planted in the D.O. Even though it isn't especially aromatic it produces good tannic wines, with good acidity and colour. Mazuelo perfectly compliments Tempranillo in aged wines

**Graciano:** An indigenous varietal with good ageing potential. Produces wines with good acidity, polifenols and aromas



# Beronia

**Viura:** The main white grape in Rioja, also known as Macabeo. Produces fruity, floral good acidity wines which are perfect for young and crianza wines

**Malvasia de Rioja:** Makes excellent quality wines, very unctuous and with good aromatic intensity

**Garnacha Blanca:** The grape least planted in Rioja of all those allowed. Produces alcoholic wines with good extract and acidity

## *Main aspects and regulations*

- Kilos per Hectare
  - Reds 6.500 kg/ hectare
  - Whites 9.000 kg/hectare
- Yield: 72%
- N° of bodegas under the DO: Over 250
- Average annual production: Between 280 and 300 million litres, of which 90% is red and 10% white and rosé

