

# Beronia

## History

In the third century BC, the area now known as La Rioja was inhabited by the “Berones,” from this the winery has taken its name. The land the “Berones,” occupied was found to be ideal for vine cultivation.

Founded in 1973 by a group of friends, Beronia was already considered as a winery of reference that produces reserves and grand reserves using the purest and most traditional methods of Rioja.

In 1982 this winery of Ollauri (Rioja Alta), exceeding all expectations, found in González Byass the perfect partner for the development of their project. Since then Beronia has been going from strength to strength in both national and international markets.

Beronia’s history and philosophy is based on two fundamental values: tradition and quality, both concepts have allowed Beronia to produce superior wines. All which are exported to more than 70 countries worldwide.



## Soil and Climate

Bodegas Beronia is found in the Rioja Alta area of the region which is situated to the west. In this area the soil is mainly calcareous clay soil and the vineyards are on average at an altitude of 600 metres. This area’s climatic influences are from the Atlantic however due to the Cantabria and Demanda mountain ranges it is sheltered from the worst Atlantic influences. It also boasts the Ebro river which creates a series of microclimates and provides much needed water for the vines. The situation of Bodegas beronia is considered to be a unique place for the creation of wines of high quality.

## Vineyard

The winery is surrounded by 10 hectares of vineyards owned by Beronia that are more than 60 years old. Behind the winery you will find a new estate of 25 hectares. In addition, the technical team at Beronia control about 700 hectares of vineyards situated within a 10km radius of the winery.

The grape varieties used in Beronia are all authorised by the Appellation of Origin of Rioja and include Tempranillo (90%), Graciano (3%), Mazuelo (3%) and Viura (4%).



González Byass

The grapes used at Beronia come from vineyards from within a ten-mile radius of the cellars, ensuring that only the highest quality grapes enter the winery. 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 process is done so 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. It is our priority to maintain healthy and high quality grapes.



## *Elaboration and Ageing Process*

Beronia, true to its tradition, produces a classic line of fine and well-balanced wines, crianza, reserva and gran reserva. In addition to these two white wines, a young Viura and a barrel fermented Viura.

However they satisfy their innovative and avant-garde side with an interesting range of single variety wines, special production Tempranillo and Beronia Mazuelo reserva, making them the only winery in Rioja to produce a reserve wine from the Mazuelo grape.

The harvest takes place from the end of September until the middle of October. All grapes used in the production of the wines in Beronia are obtained from specially chosen vineyards in the high and low areas of Rioja. The majority of the contracts with these 140 vineyards and long term contracts and with year round cooperation. The technical team at Beronia visits the estates throughout the year to ensure that only the minimum fertilisers and chemicals are being used so as not to threaten the health or quality of the grape.

95% of the wines produced at Beronia are red wines, which are aged over a long period of time in American oak barrels. A select number of barrels, used for the best wines, are mixed wood, with the cover made of French oak and the staves of American oak.

Bodegas Beronia has a total production of 500.000 9litre cases with over 2.750.000 bottles in stock and houses 28.000 oak casks (American, French and mixed)with an average age of 4 years.

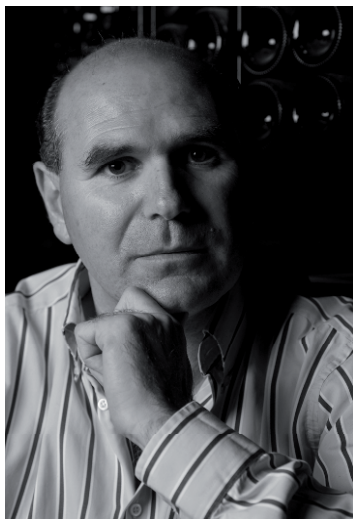
The wines produced by Bodegas Beronia include:

- Beronia Viura
- Beronia Viura Barrel Fermented
- Beronia Tempranillo Special Production
- Beronia Mazuelo Reserva
- Beronia Crianza
- Beronia Reserva
- Beronia Gran Reserva
- Beronia III a.C.



*Gonzalez Byass*

## *Winemaker*



Our wine maker Matías Calleja, has worked as the technical director of the bodega for more than 20 years. He has more than 25 years of experience in producing and ageing quality wines from La Rioja.

Last year Matías launched his latest creation: III AC, a tribute to the first inhabitants from La Rioja. An unique wine made with selected grape varieties Tempranillo, Graciano and Mazuelo from old vineyards. This is then aged in American, French and Bulgarian oak casks. The result is a superb and complex wine.

## *Further Information*

Bodegas Beronia  
Ctra Ollauri-Nájera Km 1800  
26220 Ollauri (LaRioja)  
Spain

International Department  
Tel: +34 956 35 70 00  
Fax: +34 956 35 70 44  
[interna@gonzalezbyass.es](mailto:interna@gonzalezbyass.es)  
[www.gonzalezbyass.es](http://www.gonzalezbyass.es)



*Gonzalez Byass*