



# GRAN RESERVA 2012

## VINTAGE

The Rioja Regulatory Council classified the 2012 harvest officially as “Very good”. Following a mild winter that saw light frosts and very little rain. Flowering and fruit set were a little late, both happening in June after hail storms that affected most of the Rioja Alavesa. A warm and dry summer forced the harvest to start 10 days earlier than expected. As a result, after carrying out the appropriate ripeness checks, we had to harvest the grapes selectively, by area and variety, which yielded prime quality grapes in excellent health.

## WINEMAKING

After the best grapes were carefully selected from the Tempranillo, Graciano and Mazuelo vineyards, they were cold macerated for several days prior to fermentation. Alcoholic fermentation took place next, at between 26 and 28°C, with periodic pumping over. The must was allowed to macerate again post-fermentation. Lastly, Beronia Gran Reserva 2012 spent 28 months in French oak barrels, completing its ageing with a further 36 months in bottle prior to release.

## WINEMAKER’S NOTES

Beronia Gran Reserva 2012 is a very deep garnet colour. On the nose it displays a vast array of aromas, from stewed ripe fruit to prunes and nuts such as walnuts. Subtle hints of tobacco and powdered cacao also come through, together with white pepper and balsamic notes that add freshness. It delivers distinct notes of fruit and nuts on the palate, which provide structure and tannin. The wine is long, very complex, balanced and also sophisticated.

## SERVING AND PAIRING

Best served at 15°-17°C with red meat, roast beef, mature cheese and chocolate desserts. Recommended for drinking from release until 2033.

Grape varieties: 93% Tempranillo, 4% Graciano and 3% Mazuelo

Date of harvest: Early October 2012

Bottled: February 2016

Barrel ageing: 28 months in French oak barrels.

Technical data:

ABV: 14%

Total Acidity: 5.80 (tartaric acid)

Volatile Acidity: 0.74 (acetic acid)

pH: 3.65

Reductive sugars: 1.9 g/l

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