



# BERONIA RESERVA 2017

## VINTAGE

The vintage of 2017 was characterized by very complex weather conditions. The harvest was conditioned by the effects of the frost on April 28, drought and high summer temperatures. The rain throughout August helped to complete the equilibrium of the ripening and increased the productive expectations. The result was excellent quality although the quantity was low.

## WINEMAKING

Beronia Reserva is made from a selection of the best grapes from the oldest Tempranillo vines, plus some Graciano y Mazuelo. After a spell undergoing cold pre-fermentation maceration and controlled fermentation with periodic pumping over to extract the desired colour and aromas, the wine spent 18 months in mixed French and American oak barrels to create the unmistakable "Beronia Style". Lastly the wine was left to rest in the bottle a further 18 months before being released to the market.

## WINEMAKER'S NOTES

Beronia Reserva 2017 is a deep black plum colour, clean and bright with a garnet rim. Attractive and intriguing on the nose it displays nutty aromas – roasted almonds, walnuts – followed by notes of plum primarily but also ripe fruit and a pleasant hint of white pepper, which all add complexity and freshness. Full bodied the palate, the wine displays balanced acidity. The flavours are mostly of ripe fruit, whilst the finish is sweet and smooth, bringing to mind cacao and roasted hazelnuts. This is a delicious wine, best enjoyed unhurriedly.

## SERVING AND PAIRING

A perfect accompaniment to roast meat, grilled cutlets, cured Ibérico meats and mature cheese. Recommended for drinking until 2029. This wine is suitable for vegans

Vintage: 2017

Denomination of Origin: DOCa Rioja

Grape varieties: Tempranillo 93%, Graciano 6% y Mazuelo: 1%

Date of harvest: beginning October 2017.

Time in barrel: 18 months in mixed French and American oak barrels.

Bottled: October 2020

Abv: 14%

Total Acidity: 5.70 (tartaric acid)

Volatile Acidity: 0.69 (acetic acid)

Residual sugar: 1.90 g/l

pH: 3.60

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Desde 1835  
Familia de Vino