



R. LÓPEZ DE HEREDIA VIÑA TONDONIA, S.A.

Avda. de Vizcaya, 3. 26200 Haro (La Rioja) Spain.

Phone: 941.31.02.44. / Fax: 941.31.07.88.

www.lopezdeheredia.com

e-mail: bodega@lopezdeheredia.com



VIÑA BOSCONIA RED GRAN RESERVA 1964

CHARACTERISTICS OF THE VINTAGE:

This harvest became the harvest of the century in Rioja due to its quality. After the years kept being fruity which means that reminds the grapes for a long time and this never happens with bad grapes. That year it rained at the end of August and was hot and shiny in September. This is the model of quality years in Rioja.

COLOUR:

Very developed into the orange coming from the evolution of the tannins.

NOSE:

Fully bodied flavour and texture. Slightly toast. Flavours of the 3rd generation.

TASTE:

Smooth, aged and complex.

GRAPE VARIETIES: Tempranillo (80%), Garnacho (15%), Mazuelo and Graciano (the remainder), all from our own vineyards.

AGEING PERIOD: Barrel: 8 years. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12% Vol.

TOTAL ACIDITY: 6,5 Gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: The perfect accompaniment to roasted and highly flavoured meats, lamb.

CONSERVATION PERIOD: 10 years in perfect conditions of constant temperature (14°C) and humidity (75-80%).

SERVING TEMPERATURE: 16-18°C, always depending time and places.

QUANTITY MADE: 20,000 bottles.