



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

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CHARACTERISTICS OF THE VINTAGE:

It was not classified as an excellent vintage but we also decided to make a selection in Viña Bosconia and the time has proof us to be right. The wine is still young.

TASTING:

This wine has evolved perfectly showing a deep ruby Colour with deep shades of orange. Its nose is persistent, full bodied and showing a lot of mature fruit with mineral flavours and complexity. Its taste is round, smooth, fresh, full of body and persistent.



VIÑA BOSCONIA

RED

GRAN RESERVA 1973

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

AGEING PERIOD: Barrel: 8 years, being hand racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12,5% Vol.

TOTAL ACIDITY: 6 Gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with roasted and highly flavoured meats, lamb and game.

CONSERVATION PERIOD: Ready to drink now, it can be stored a few more years in conditions of constant temperature (14°C) and humidity (75-80%).

SERVING TEMPERATURE: 18-20°C, always depending time and places.

QUANTITY MADE: 10,000 bottles.