

*R. López de Heredia*  
**VIÑA TONDONIA**

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**CHARACTERISTICS OF THE VINTAGE:** Recorded in the Rioja as a **VERY GOOD** year. The yields were not high but the quality of the grapes exceptional. The rain fall of the year was small and very irregular all over the Rioja. We started harvesting the vineyard Viña Bosconia in October the 21st. The alcohol average was 12o5 for red grapes in Viña Bosconia and the acidity levels 6,5 gr/l in tartaric acid. These are perfect parameters for making wine to last and time has proof that these wine has evolve in perfect conditions..

**COLOUR:** Ruby Colour with shades of orange.

**NOSE:** Persistent, full parfum, showing balsamic flavours.

**TASTE:** Round, smooth, full of persistent aromas.



**VIÑA BOSCONIA  
RED  
GRAN RESERVA 1991**

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

**AGEING PERIOD:** 9 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, bottle unfiltered 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. Pork. Desserts with chocolat.

**CONSERVATION PERIOD:** You don't have to forget the vintage. Therefore the conservation depends of the perfect conditions of constant temperature (14°C) and humidity (75-80%).

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

**QUANTITY MADE:** 5,000 bottles.