



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

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CHARACTERISTICS OF THE VINTAGE:

Recognised by The Regulating Council as Very Good.

KILOS HARVESTED IN THE D.O.CA. RIOJA:

311.538.495 kilos of red grapes and 69.257.092 kilos of white grapes.

KILOS HARVESTED IN OUR VINEYARDS:

600.587, both white and red grapes.

KILOS HARVESTED IN VIÑA BOSCONIA:

69.020, red grapes.

BUDDING: Normal for all grape varieties.

FLOWERING: Due to the early spring frosts of April 11th and 14th the crop was considerably reduced. Viña Tondonia was more affected than Viña Bosconia. Also the fruit loss of the Garnacha grape was high reducing the possibilities of volume from Viña Bosconia.

JUNE: The vines showed excellent growth. Normal hot temperatures and low rain levels helped.

SEPTEMBER: Relatively dry and sunny. The Rain in October delayed the start of the harvest but due to the low yields maturation was perfect as was the quality of the grapes.

TOTAL RAIN: Dry year for the average of Rioja Alta: 500 litres/m². In 1998 it rained 395,5 litres/m²: 192 l/m² from January to June and 203,5 from July to December.

DATES OF HARVEST: We started on October the 13th with the white grapes and due to a rain of 30 l/m² in the middle of October we delayed harvesting the red grapes until October the 18th. Viña Bosconia was harvested from October 22nd to 25th.

TASTING: This wine has evolved perfectly showing a deep ruby colour with shades of orange. Its nose is persistent, full bodied and showing a lot of mature fruit, being dominated by the Tempranillo grape. Its taste is round, smooth, fresh, full of body and persistent.



VIÑA BOSCONIA

RED

RESERVA 1998

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

AGEING PERIOD: Barrel: 5 years, being hand racked twice a year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles

ALCOHOL VOLUME: 12,5% Vol.

TOTAL ACIDITY: 6,5 gr/l.

RESIDUAL SUGAR: Very dry.

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

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

SERVING TEMPERATURE: 18° to 20° C depending on mood and place.

QUANTITY MADE: 4.000 cases of 12 bottles, 75.cl. (48.000 bottles).