

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE: Noted by The Regulating Council as good. This year we were producing from 155 ha. of the 170 own by us in our 4 vineyards: "Viña Tondonia", "Viña Cubillo", "Viña Gravonia" y "Viña Bosconia". We harvested a total of 951.476 Kgrs. of grapes. The yields were very high considering that this year could have been more difficult due to the heat wave that affected our vineyards from May until the beginning of September. The vines recovered thanks to the rain of the month of September. The harvest started in September 24th and lasted until October 23rd. Therefore, it was one of the longest harvest in the history of our house. This was due to the fact that we wanted the grapes to take maximum advantage of the late September rain. Our experience due to the fact that our vineyards age average is quite high allow the vines to survive without suffering hydric estress and made rich round wines capable to be stored for a long time.

COLOUR: Clear, bright ruby.

NOSE: Fresh and slight aroma to licorice with consistent texture and persistent aroma.

TASTE: Smooth, fresh and persistent.



**VIÑA CUBILLO
RED
CRIANZA 2003**

GRAPE VARIETIES: Tempranillo (65%), Garnacho (25%), Mazuelo and Graciano, the rest, all from our own vineyards.

AGEING PERIOD: Barrel: 3 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. and 37,5 cl. bottles.

ALCOHOL VOLUME: 12,5 %Vol.

TOTAL ACIDITY: 6 gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with all meat dishes, tapas and charcutery.

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: 35,000 bottles.