

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE: Classified by The Regulating Council as Excellent this 2004 has become one of the historic wines of Rioja. This harvest was not only good in quality but in quantity both in our own vineyards and in the whole D.O. Rioja. In our vineyards we had in production 157 ha. Among the four vineyards own by our company: "Viña Tondonia", "Viña Cubillo", "Viña Gravonia" and "Viña Bosconia". We harvested a total of 970.475 Kgr of grapes both White and reds and all coming from our own vineyards. This was 19.000 Kgr more than the previous year. We didn't suffer spring frost and this joined to the very good climate conditions made a very good fecundation and therefore a fantastic crop as well as a very high quality. October was a very fresh year plus had very good light levels which allow us to harvest comfortably and correctly so that the grapes arrived to the bodega in perfect conditions of health and maturity levels. We started harvesting in October the 4th with white grapes and we finished the harvest of Viña Cubillo in November the 5th. The concentration of color in the grapes plus the balance of alcohol content and acidity made a good aromatic concentration and this allow us to produce great wines with high capability of ageing.

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 2004**

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: 13% Vol.

TOTAL ACIDITY: 6 gr/l.

RESIDUAL SUGAR: Very dry.

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

CONSERVATION PERIOD: Ready to drink now, it can be stored a few more years in conditions of constant temperature (57°F / 14°C) and humidity (75-80%).

SERVING TEMPERATURE: 64,5° to 68°F (18 - 20°C) always depending on mood and place.

QUANTITY MADE: 80,000 bottles.