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VIÑA TONDONIA

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VINTAGE NOTES: 2006 was rated as **VERY GOOD** by the DOC Rioja Board. In spite of a light frost in mid-April and a hailstorm in Viña Tondonia in early July, the overall amount of grapes harvested was slightly higher than in 2005. Just like in 2005, the budding took place earlier than usual, and this advance remained during the rest of the vegetative cycle. Harvest of the white grapes started on September 25th in Viña Gravonia. Regarding the red grapes, it started in Viña Tondonia on October 2nd and in Viña Cubillo on October 20th. No major issues were recorded during the harvest, aside from some light, yet persistent rainfall, that did not have any negative impact on the quality, which was very good in our vineyards thanks to the excellent sanitary state in which the grapes entered our cellar. The total harvest in the 24 hectares of Viña Cubillo accounted to 114.000 kilos of red grapes. The grapes were very healthy, with an average sugar content of 12,8 gr, very balanced and with a good concentration of coloring material, what is essential to make wines with a vocation for ageing, which is the signature of our house..

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 2006**

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

AGEING PERIOD: Barrel: 3 years, being raked 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.

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.