



VIÑA CUBILLO RED CRIANZA, 1999

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

AGEING PERIOD: Barrel: 2 years in american oak being hand racked five times. Fined with fresh egg whites. Bottle: Rest, unfiltered. Bottled in 75 cl. and 37.5 cl.

ALCOHOL VOLUME: 12,5% Vol.

TOTAL ACIDITY: 6,2 gr./l. (tartaric)

RESIDUAL SUGAR: Very low.

COLOUR: Clear, bright ruby.

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

TASTE: Smooth, fresh and persistent.

GASTRONOMY: Perfect with all meat dishes.

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

DRINKING TEMPERATURE: 18°-20°C, depending on mood and place.

CHARACTERISTICS OF THE VINTAGE: Described as Good by the Regulating Council in Rioja. The 16th of April surprised us with a strong early frost, followed by a more gentle one two days later. There was a loss of fruit of about 15%. Due to clement weather in May the secondary buds of the vines recovered. The remaining undamaged crop fulfilled our expectations and by June the vineyard was at its normal stage of development. The wind and hail didn't damage the crop and we gathered 160,000 kilos of grapes in the Viña Cubillo vineyard. All of good balance and quality. At the moment the wine is very fruity but will evolve and refine itself through bottle ageing.

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

Avda. de Vizcaya, 3. 26200 Haro (La Rioja) España.

Phone: 941.31.01.27 / 941.31.02.44

Fax: 941.31.07.88

www.lopezdeheredia.com

e-mail: bodega@lopezdeheredia.com