

*López de Heredia*

**R. LÓPEZ DE HEREDIA VIÑA TONDONIA, S.A.**  
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**CHARACTERISTICS OF THE VINTAGE:**

Recorded by The Regulating Council as Excellent. Precocious in its growth this vintage was ready for early picking. Since March the vineyards showed a month in advance in comparison with any other normal year. We started the harvest very early, in October 2nd with the white grapes. The sun shined without stopping for two weeks which gave us a perfect maturation even obtaining average alcohol contains of 13 Vol. all over Rioja Alta, which it's unusual. The yields were high as well for the quality. This wine keeps on developing fantastically having plenty of future for more bottle ageing.

**COLOUR:**

Pale gold.

**NOSE:**

Fresh and almost sweet. Complex and developed. Bouquet with aromas of third generation.

**TASTE:**

Fruity, complex, developed and fine.



**VIÑA GRAVONIA  
WHITE  
CRIANZA 1995**

**GRAPE VARIETIES:** Viura (100%), from our own vineyards.

**AGEING PERIOD:** Barrel: 4 years, being raked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

**ALCOHOL VOLUME:** 12.5% Vol.

**TOTAL ACIDITY:** 5.6 Gr/l.

**RESIDUAL SUGAR:** Very dry.

**GASTRONOMY:** Perfect with all kind of fish, no matter the way cooked. Grilled seafood. Well seasoned white meat. Also very nice with pasta.

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

**SERVING TEMPERATURE:** 14° to 16° C depending of mood and place.

**QUANTITY MADE:** 15.600 bottles.