



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

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

Phone: 941.31.02.44. / Fax: 941.31.07.88.

www.lopezdeheredia.com

e-mail: bodega@lopezdeheredia.com

CHARACTERISTICS OF THE VINTAGE:

Named as VERY GOOD. In Rioja, the vintages of 1994 and 1995 shadowed a bit the one of 1996. However it is our opinion that this year, in our winery, will be best of the three ones. The wines showed from the beginning and still do the most perfect balance in all the parameters such as colour, flavour and taste. We harvested 830.000 kilos, both red and white grapes, after suffering spring frost in one of our tempranillo vineyards. It rained just enough in July and the harvest started earlier than a normal year. These white wines keep on evolving in a fantastic way.

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 1996**

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% Vol.

TOTAL ACIDITY: 5 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: 25.000 bottles.