



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

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CHARACTERISTICS OF THE VINTAGE:

Recorded by The Regulating Council as Very Good. The quantity was higher than in 1997 although it was not a vintage of high yields since the materialization of the grape Garnacha was no good. We harvested 600.587 kilos. Due to the early spring frosts of April 11th and 14th the crop was considerably reduced. Viña Tondonia was more affected than Viña Bosconia. In June the vines showed excellent growth. Normal hot temperatures and low rain levels helped. September was relatively dry and sunny. The Rain in October delayed the start of the harvest but due to the low yields maturation was perfect as was the quality of the grapes. In general it was a dry year for the average of Rioja Alta: 500 litres/m². We started harvesting the white grapes in October the 12th in Viña Tondonia and the 14th in Viña Gravonia.

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 1998**

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

AGEING PERIOD: Barrel: 4 years, being racked 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: 28.000 bottles.