

R. López de Heredia
VIÑA TONDONIA

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:

Classified as GOOD by The Rioja Regulating Council. 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% in all our vineyards. 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. We harvested 35.000 kilos of Viura white grape in the vineyard Viña Gravonia. All of them of good quality. At the moment the wine is ready to drink. However, as all our wines, it will evolve and refine itself through 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 1999**

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: 28,900 bottles.