



VIÑA TONDONIA WHITE GRAN RESERVA, 1970*

* Top-quality wine from very good vintage.

GRAPE VARIETIES: 85% of Viura (Macabeo) and 15% of Malvasia.

WOOD AGING: 8 years in oak cask, 15 times raked by hand and clarified with egg whites.

BOTTLE AGING: Bottled in July 1978 without filtering.

COLOR: Developed old gold.

NOSE: Very fine, intense, perfumed, complex and well-developed, a bouquet coming from third generation aromas.

TASTE: Smooth and fine, well-developed and with a lingering finish.

HARMONY: Harmonious and balanced.

ALCOHOL BY VOLUME: 12%.

TOTAL ACIDITY: 6.50 grams per litre of tartaric acid.

RESIDUAL SUGAR: Very dry.

MATCHING FOODS: All kinds of fish, boiled, deep-fried or grilled. White meats and solid sauces.

WINE COLLECTING: Lasting a long time.

STORAGE TEMPERATURE: 14° Celsius - 57° Fahrenheit.

SERVING TEMPERATURE: 16° Celsius - 61° Fahrenheit. Drink cooler than a red wine but never cold, otherwise aromas and natural flavours are lost.

VINTAGE: Rated as "Very Good", It is a La Rioja mythic vintage since it maintains its steady color, developed aroma and taste complexity still today. Good vintages feature wines that age well while at the same time keeping their youth -1970 was one of these. Difficulties in 1971 and 1972 vintages made 1970 vintage even better.

STOCK: 12,000 bottles.

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