



VIÑA TONDONIA WHITE GRAN RESERVA, 1976*

* Top-quality wine from very good vintage.

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

WOOD AGING: Almost 10 years in oak cask, 18 times racked by hand and clarified with egg whites.

BOTTLE AGING: Bottled in January and February 1986 without filtering.

COLOR: Developed old gold.

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

TASTE: Smooth, developed and full-bodied.

ALCOHOL BY VOLUME: 12%.

TOTAL ACIDITY: 6.29 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. It is a perfect match to lobster and coconut-flavored rice, for instance.

STORAGE TEMPERATURE: 14° Celsius - 57° Fahrenheit.

SERVING TEMPERATURE: 12° Celsius - 61° Fahrenheit. It could be drunk cooler than a red wine but it never should be drunk cool, otherwise aromas and natural flavours are lost.

VINTAGE: Rated as «Good». Despite not being rated as «Excellent», López de Heredia made Gran Reserva Blanco (white wine). It is not unusual that the quality of our grapes is different from the average of La Rioja average, as it happened in 1973, when our grapes were healthy and balanced. With the passing of years this vintage has shown an ever greater balance, which proves our decision right.

STOCK: 10,500 bottles.

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