



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

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CHARACTERISTICS OF THE VINTAGE:

- Recognised by The Regulating Council as Very Good.
- Kilos harvested in our vineyards: 843.891 kilos, both white and red grapes.
- Kilos of white grapes harvested in Viña Tondonia: 70.000 kilos.
- Budding: Normal for all grape varieties.
- Flowering: Normal cycle of 200 days. A cold winter. There was a frost in the month of May.
- June: Summer was very hot and dry. The vines showed excellent growth.
- September: Very dry.
- Rain fall: 1987, a very dry year, it rained 286 litres/m² which is half of the average for Rioja Alta.
- Dates of Harvest: We started harvesting Viña Tondonia in October 13th.

COLOUR:

Colour gold evolved.

NOSE:

Its nose is persistent, perfumed and complex.

TASTE:

Its taste is round, smooth, full of persistent aromas.



VIÑA TONDONIA

WHITE

GRAN RESERVA 1987

GRAPE VARIETIES: Viura (90%) and Malvasía (10%), all from our own vineyards.

AGEING PERIOD: 9 and a half years, being hand racked twice a year and fined with fresh white eggs. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12% Vol.

TOTAL ACIDITY: 6,5 Gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: All kinds of fish either boiled or grilled preferably with a sauce. Rices of all types as well as risotto style. Eggs: all preparations. White meats such as chicken, turkey, duck and pork. All pastas and cheeses.

CONSERVATION PERIOD: 10 years in conditions in conditions of constant temperature (14°C) and humidity (75-80%).

SERVING TEMPERATURE: 14-16°C, always depending mood and places.

QUANTITY MADE: 14,000 bottles.