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VIÑA TONDONIA WHITE RESERVA 2004

CHARACTERISTICS OF THE VINTAGE:

It was considered by The Regulating Council as **EXCELLENT**. The absence of spring frost joined to the good environmental conditions that helped the fertilization fought against the difficult moments that we passed during the budding, delayed by the low temperatures during that period. All this weather conditions end up into a good and high yield harvest. The summer time was unstable with high risk of storms but the autumn was fresh and full of light and this weather allowed us to obtain very high quality grapes. The harvest took place very slowly and so that we could choose to pick the grapes in the perfect maturation moment. The Harvest started in Viña Tondonia on October the 11th.

COLOUR: Colour natural gold, developed.

NOSE: Nose fresh, complex and developed.

TASTE: Taste is smooth, round, fine and developed.

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

AGEING PERIOD: Barrel: 6 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12.5% Vol.

TOTAL ACIDITY: 6.5 gr/L.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with all kind of fish, no matter the way cooked. Grilled seafood. Well seasoned white meat.

STORAGE TEMPERATURE: 10 years in perfect conditions of constant temperature (57°F / 14°C) and humidity (75-80%)

SERVING TEMPERATURE: 57° to 61° F (14°-16° C) depending of mood and place.

QUANTITY MADE: 35,000 bottles.