

López de Heredia

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CHARACTERISTICS OF THE VINTAGE:

Recorded by The Regulating Council as Good. In Viña Tondonia we harvested 24.050 kilos of white grapes. Budding arrived in advance and with a lot of risk of ice. It snowed on February 26th and 27th. Strong frost in March 3rd. Snowed again in March 5th. Flowering showed a good quantity. Spring was very humid. Materialization of the Viura grape was 50%. On July 19th we had a hail storm. Autumn was dry which helped to the health of the grapes. We started the harvest in October 3rd. Viña Tondonia white grapes were harvested in October 13th.

COLOUR: Colour natural gold, developed.

NOSE: Nose fresh, complex and developed.

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



**VIÑA TONDONIA
WHITE
RESERVA 1988**

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 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 (14°C) and humidity (75-80%)

SERVING TEMPERATURE: 14° to 16° C depending of mood and place.

QUANTITY MADE: 1.400 cases of 12 bottles, 75.cl. (16.800 bottles).