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VIÑA TONDONIA WHITE RESERVA 1989

CHARACTERISTICS OF THE VINTAGE:

Recorded by The Rioja's Regulating Council as Good. In Viña Tondonia we harvested 56.229 kilos of white grapes. We started the harvest in October 3rd with the white grapes. The quantity of the total harvest was very high in our House. The grapes were healthy and of very good quality and gave wines that have evolved perfectly.

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 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: 30.000 bottles.