

*R. López de Heredia*  
**VIÑA TONDONIA**

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**CHARACTERISTICS OF THE VINTAGE:**

Recorded by The Regulating Council as **GOOD**. In Viña Tondonia we harvested 40.000 kilos of white grapes: Viura and Malvasía. It was a year on which we had spring frost that reduced the quantity but not the quality. The harvest was a good one and as it always happens with our Viña Tondonia reserve wines we make them every year and we make a special selection to produce wines with a special vocation to age in the barrel and therefore, also bottle aged increasing the roundness and maintaining the fruit of a young wine.

**COLOUR:** Colour natural gold, developed.

**NOSE:** Nose fresh, complex and developed.

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



**VIÑA TONDONIA  
WHITE  
RESERVA 1990**

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

**AGEING PERIOD:** Barrel: 6 years, being raked 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:** 20,000 bottles.