

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE:

Recorded in the Rioja as **VERY GOOD** year. In Viña Tondonia it was one of the best in History. There was a hailstone in September the 11th that reduced the yields but not the quality. The rain fall of the year was small and very irregular all over the Rioja. We started harvesting in October the 14th. The alcohol average was 13°5 for white grapes and 12°5 for reds. These are perfect parameters for making wine to last.

COLOUR: Colour natural gold, developed.

NOSE: Nose fresh, complex and developed.

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



**VIÑA TONDONIA
WHITE
RESERVA 1991**

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 (57°F / 14°C) and humidity (75-80%)

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

QUANTITY MADE: 18,000 bottles. 1,500 cases of 12 bottles.