



## VIÑA TONDONIA ROSE CRIANZA, 1995

**CHARACTERISTICS OF THE VINTAGE:** Excellent vintage of a very fast maturation. Since March the vineyards showed a month in advance in comparison with any other normal year. Plenty of buds. Early harvest as well starting in our House on October 2nd with the white grapes and in October 9th with reds. The sun shone without stopping for two weeks which gave us a perfect maturation, obtaining average alcohol of 13 Vol. all over Rioja Alta, which it's unusual. Yields were high in all Rioja in general as well as in our House. According to the Regulating Council more than 200 million litres of wine (between 280-300 million kilos of grapes). And also of good quality. This wine keeps on evolving and improving having still plenty of future.

**GRAPE VARIETIES:** Tempranillo, Garnacho and Viura

**AGEING PERIOD:** Barrel: 4 years being hand racked twice a year. Clarified with egg whites. Bottle: Rest, bottle unfiltered in 75 cl. bottles.

**COLOUR:** Peach skin colour.

**NOSE:** Fresh and persistent.

**TASTE:** Smooth and fresh with body and complexity due to the ageing conditions.

**ALCOHOL VOLUME:** 12,5% Vol.

**TOTAL ACIDITY:** 6 gr/l.

**RESIDUAL SUGAR:** Very dry.

**GASTRONOMY:** This versatile wine will complement any dish especially in summer time due to its freshness. It goes very well with spice and hot food. Perfect with our sausages. It combines very well with Indian style food.

**WINE COLLECTING:** Very high (10 years and more)

**STORAGE TEMPERATURE:** 14° C.

**SERVING TEMPERATURE:** 10° C-12° C, always depending time and place. In very hot years chilled to 8° C.

**QUANTITY MADE:** 20.000 bottles.

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