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CHARACTERISTICS OF THE VINTAGE:

Recorded by The Regulating Council as GOOD. There was a frost on March 30th that got to 2 degrees below zero. However it didn't affect the total quantity of the Harvest. There was as well another frost on April the 6th but didn't damage either. Therefore, we harvested 995.044 kilos in our four vineyards. This was considered a record in quantity. In relation to quality for us it was a very good year. We started the harvest in Viña Gravonia in advance to the average of Rioja: September 28th while the normal would have been October 12th. Harvest was not easy since the maturation of the fruit was irregular so it lasted a lot, until November the 5th. And only because we were patient and we risk during the harvest we obtain very healthy and matured grapes with a very good quality average.

COLOUR: Onion skin colour.

NOSE: Fresh and persistent.

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



VIÑA TONDONIA ROSE GRAN RESERVA 2000

GRAPE VARIETIES: Tempranillo (30%), Garnacho (60%) and Viura (10%) all from our own vineyards.

AGEING PERIOD: Barrel: 4 years, being hand racked twice a year. Clarified 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: 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, Mexican and Chinese style food.

STORAGE TEMPERATURE: 10 years in perfect conditions of constant temperature (57°F / 14°C) and humidity (75-80%).

SERVING TEMPERATURE: 57° to 60°F (14° to 16°C) depending of mood and place. In very hot years chilled to 46,5°F / 8°C.

QUANTITY MADE: 25,000 bottles.