



R. LÓPEZ DE HEREDIA VIÑA TONDONIA, S.A.
Avda. de Vizcaya, 3. 26200 Haro (La Rioja) Spain.
Phone: 941.31.02.44. / Fax: 941.31.07.88.
www.lopezdeheredia.com
e-mail: bodega@lopezdeheredia.com

CHARACTERISTICS OF THE VINTAGE: Recorded by The Regulating Council as VERY GOOD. The quantity was higher than in 1997 although it was not a vintage of high yields, specially for red grapes since the materialization of the grape Garnacha was no good. We harvested 600.587 kilos. Due to the early spring frosts of April 11th and 14th the crop was considerably reduced. Viña Tondonia was more affected than Viña Bosconia. In June the vines showed excellent growth. Normal hot temperatures and low rain levels helped. September was relatively dry and sunny. The Rain in October delayed the start of the harvest but due to the low yields maturation was perfect as was the quality of the grapes. In general it was a dry year for the average of Rioja Alta: 500 litres/m². We started harvesting the red grapes in October the 18th. We do not make Rose every year but due to the good quality we decided to make Gran Reserva Rose from Viña Tondonia.

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 1998

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 hoot 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 (14°C) and humidity (75-80%).

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

QUANTITY MADE: 10,000 bottles.