



R. LÓPEZ DE HEREDIA VIÑA TONDONIA, S.A.

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VIÑA TONDONIA

RED

GRAN RESERVA 1970

CHARACTERISTICS OF THE VINTAGE:

Named by the Rioja Regulador Council as VERY GOOD although it became one of the most mythical of the Rioja even more famous than the 1964 and other excellent ones. This wine has evolved like the great ones, which jeans getting older but remaining young. You might find small colour deposits in the bottle. Is normal. Therefore we do recoment opend very carefully and poor the wine slowly.

COLOUR:

Vibrant red leading slightly towards amber.

NOSE:

Light fresh texture with notes of vanilla and dried berry aromas.

TASTE:

Rich, very dry, smooth, developed. Firm tannins and balance.

GRAPE VARIETIES: Tempranillo (75%), Garnacho (15%), Graciano and Mazuelo (10%), all from our own vineyards.

AGEING PERIOD: Barrel: 9 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12% Vol.

TOTAL ACIDITY: 6 Gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Goes well with all meat dishes however prepared.

CONSERVATION PERIOD: Ready to drink now, it can be stored a few more years in conditions of constant temperature (14°C) and humidity (75-80%).

SERVING TEMPERATURE: 18-20°C, always depending on mood and place.

QUANTITY MADE: 20,000 bottles.