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**VIÑA TONDONIA
RED
GRAN RESERVA 1973**

CHARACTERISTICS OF THE VINTAGE:

Once again this is the example of how we can make a great wine out of a vintage not considered excellent by the Rioja Regulator Council but yes in our own Viña Tondonia vineyards. This wine has evolved perfectly until today.

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: 8 and a half 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. Also with cheeses at the end of a meal and with all kind of chocolate desserts.

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 time and places.

QUANTITY MADE: 15,000 bottles.