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VIÑA TONDONIA RED GRAN RESERVA 1976

CHARACTERISTICS OF THE VINTAGE:

Vintage classified as GOOD we decided to make Gran Reserva from Viña Tondonia. Our grapes were showing a perfect balance of quality and the wine nowadays has evolved with complexity.

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. 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 mood and places.

QUANTITY MADE: 25,000 bottles.