

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE:

In Rioja we harvested 170 million litres and in López de Heredia of 976.170 kilos. The vegetative cycle was of 188 days. Everybody expected a very small quantity year and everybody mistake. The wines were very good in Highest areas and with late harvest. In Rioja Alta the quality was excellent. We started harvesting in October 14th and, following our own and traditional criteria we separate some amounts of wines to become Gran reservas due to its fantastic balance of freshness and colour.

COLOUR:

Deep ruby, intense and developed.

NOSE:

Very soft, complex bouquet, fresh and developed.

TASTE:

Round, smooth, developed and long lasting.



**VIÑA TONDONIA
RED
GRAN RESERVA 1985**

GRAPE VARIETIES: Tempranillo (75%), Garnacho (15%), Graciano (5%) and Mazuelo (5%), all from our own vineyards.

AGEING PERIOD: Barrel: 8 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12,5% Vol.

TOTAL ACIDITY: 6,50 Gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: All kind of fish and meat meat, game or bird.

CONSERVATION PERIOD: Ready to drink now, it can be stored a few more years in conditions of constant temperature (57°F / 14°C) and humidity (75-80%).

SERVING TEMPERATURE: 64,5° to 68°F (18 - 20°C) always depending on mood and place.

QUANTITY MADE: 25,000 bottles.