



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 in the Rioja as a Very good year. In Viña Tondonia it was one of the best in History and this is the reason why we decided to make a Gran Reserva vintage that will improve through the years to come. There was a hailstone in September the 11th that reduced the yields but not the quality. The rain fall of the year was small and very irregular all over the Rioja. We started harvesting in October the 14th. The alcohol average was 13'5 for White grapes and 12'5 for reds. These are perfect parameters for making wine to last.

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.



VIÑA TONDONIA RED GRAN RESERVA 1991

GRAPE VARIETIES: Tempranillo (75%), Garnacho (15%), Graciano and Mazuelo, the remainder, 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: 15,000 bottles.