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CHARACTERISTICS OF THE VINTAGE:

Recorded in the Rioja as an Excellent vintage. Growth cycle: After an unusual winter with above-average temperatures and little rainfall which accelerated the growth cycle, April became the key month for this vintage, with a cold wave and frosts that affected between 10% and 30% of buds and slowed down growth. Isolated storms didn't affect Viña Tondonia and we harvested healthy grapes. We started the harvest the 12th of October and finished the 25th. The grapes arrived at the bodega in a perfect state of health and the ideal degree of ripeness to make great wines: perfect level of alcohol content, colour and total acidity levels. Fermentations were perfect and, the wines showed good colour and extract, ideally suited to make Gran Reservas like this one. Once the vinification process was completed, the wines showed very favourable parameters, such as good colour and extract, an exquisite palate, and quite acceptable alcohol content, pH and acidity. These indicators pointed to a promising future..

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 1994

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

AGEING PERIOD: Barrel: 10 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: 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: 18,000 bottles.