

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE:

Year of a very early maturation. Since March the vineyards showed a month in advance in comparison with any other normal year in Rioja. There were plenty of buds and a very good pollination. We had an early harvest as well starting in our House starting with the red grapes in October 9th. The sun shined without stopping for two weeks which give us a perfect maturation even obtaining average alcohol contains of 13% Vol. all over Rioja Alta, which it was unusual at that time. We had plenty of grapes in Rioja in general as well as in our House but also with a very good quality. This wine has developed fantastically having plenty of vocation for more bottle ageing.

COLOUR:

Sparkling ruby.

NOSE:

Delicate fragrance, complex and developed.

TASTE:

Full, round bouquet, and developed flavors.



VIÑA TONDONIA
RED
GRAN RESERVA 1995

GRAPE VARIETIES: Tempranillo (80%), Garnacho (15%), Graciano and Mazuelo, the remainder, 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% Vol.

TOTAL ACIDITY: 6,20 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 (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: 24,687 bottles.