



R. LÓPEZ DE HEREDIA VIÑA TONDONIA, S.A.

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CHARACTERISTICS OF THE VINTAGE:

Recognised by The Regulating Council as Very Good.

- Kilos harvested in our vineyards: 843.891 kilos, both white and red grapes.
- Kilos harvested in Viña Tondonia: 364.982, red grapes.
- Budding: Normal for all grape varieties.
- Flowering: Normal cycle of 200 days. Cold winter. We had a frost in the month of May.
- June: Summer was very hot and dry. The vines showed excellent growth.
- September: Very dry.
- Total Rain: Very dry year. In 1987 it rained 286 litres/m² which is half of the average for Rioja Alta.
- Dates of Harvest: We started harvesting Viña Tondonia in October 13th.

TASTING:

Wine developed and very balanced. Ruby Colour with shades of orange. Its nose is persistent, full parfum, showing toasted flavours. Its taste is round, smooth, full of persistent aromas.



VIÑA TONDONIA

RED

GRAN RESERVA 1987

GRAPE VARIETIES: Tempranillo (70%), Garnacho (20%), Mazuelo and Graciano, the remainder, all from our own vineyards.

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

ALCOHOL VOLUME: 12,5% Vol.

TOTAL ACIDITY: 6 Gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with all kind of meat and fish.

STORAGE TEMPERATURE: 10 years in perfect conditions of constant temperature (14°C) and humidity (75-80%)

SERVING TEMPERATURE: 18° to 20° C depending of mood and place.

QUANTITY MADE: 1,614 cases of 12 bottles, 75.cl. (19,368 bottles).