

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE:

2006 was rated as Very Good by the DOC Rioja Board. In spite of a light frost in mid-April and a hailstorm in Viña Tondonia in early July, the overall amount of grapes harvested was slightly higher than in 2005. Just like in 2005, the budding took place earlier than usual, and this advance remained during the rest of the vegetative cycle. Harvest of the white grapes started on September 25th in Viña Gravonia. Regarding the red grapes, it started in Viña Tondonia on October 2nd. No major issues were recorded during the harvest, aside from some light, yet persistent rainfall, that did not have any negative impact on the quality, which was very good in our vineyards thanks to the excellent sanitary state in which the grapes entered our cellar. The grapes were very healthy, with an average alcohol content of 12,8 very balanced and with a good concentration of coloring material, what is essential to make wines with a vocation for ageing, which is already traditional and the signature of our House.

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
RESERVA 2006**

GRAPE VARIETIES: Tempranillo (70%), Garnacho (20%), Graciano and Mazuelo (10%), all from our own vineyards.

AGEING PERIOD: Barrel: 6 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in Magnum, 75 and 37.5 cl. bottles.

ALCOHOL VOLUME: 13% Vol.

TOTAL ACIDITY: 6 gr/L.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Goes well with all meat dishes however prepared. A perfect partner to a Leg of New Season Welsh Lamb stuffed with wild garlic, rosemary and anchovies.

STORAGE TEMPERATURE: 10 years in perfect 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: 220,000 bottles.