



VIÑA TONDONIA RED RESERVA 1997

CHARACTERISTICS OF THE VINTAGE: Classified by The Regulating Council as Good. It was a vintage of very low quantity, both of white and red grapes due to spring frost (30% less of a normal year), difficult fertilization of Garnacha grape and the humidity that turned into the development of mildew which reduced even more the quantities. We started harvesting on September 26th, in advance over a normal vintage. At this moment, from September 24th to October 11th we had the sun shining everyday during all the harvest. This change of the weather made the small quantity mature perfectly. The botrytis risk stopped and also the mildew and oidium risk. We finished harvesting on Octubre 16th. In Wineries like ours, that we have past now 126 harvests, the difficult vintages we have learn to sacrifice quantity and we choose only the grapes that are capable to become Reserva wines like this 1997 that show fresh and fruit with capability of ageing even more like all our other Reservas.

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

AGEING PERIOD: Barrel: 5 and a half years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 and 375 cl. bottles

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.

ALCOHOL VOLUME: 12,5% vol.

TOTAL ACIDITY: 6 gr/l. (tartaric)

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.

WINE COLLECTING: 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: 250.000 bottles.

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