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CHARACTERISTICS OF THE VINTAGE:

Recorded by The Regulating Council as Very Good. The quantity was higher than in 1997 although it was not a vintage of high yields since the materialization of the grape Garnacha was no good. We harvested 600.587 kilos. Due to the early spring frosts of April 11th and 14th the crop was considerably reduced. Viña Tondonia was more affected than Viña Bosconia. In June the vines showed excellent growth. Normal hot temperatures and low rain levels helped. September was relatively dry and sunny. The Rain in October delayed the start of the harvest but due to the low yields maturation was perfect as was the quality of the grapes. In general it was a dry year for the average of Rioja Alta: 500 litres/m². We started harvesting the red grapes in October the 18th.

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 1998

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 37.5 cl. bottles.

ALCOHOL VOLUME: 12,5% 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 (14°C) and humidity (75-80%)

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

QUANTITY MADE: 260.000 bottles.