



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

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**CHARACTERISTICS OF THE VINTAGE:**

Classified as Good by The Rioja Regulating Council. The 16th of April surprised us with a strong early frost, followed by a more gentle one two days later. There was a loss of fruit of about 15%. Due to clement weather in May the secondary buds of the vines recovered. The remaining undamaged crop fulfilled our expectations and by June the vineyard was at its normal stage of development. We harvested 400.000 kilos of red grapes in the Viña Tondonia vineyard. All of them of good balance and quality. At the moment the wine is very fruity. However it will evolve and refine itself through bottle ageing

**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 1999**

**GRAPE VARIETIES:** Tempranillo (75%), Garnacho (15%), 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 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:** 250.000 bottles.