

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE:

A year officially rated as **VERY GOOD**. The year passed without severe climatological incidents, in lack of spring frost; but denoted with abundant spring precipitations and after the harvest. However, a mild and drier summer favoured the growth and health of the grapes; which led to a not very abundant, but lightly superior harvest than the previous one with similar quality. The weather conditions were exceptionally favourable during all the final phase of the vegetative cycle, something that is always decisive for the quality of the harvest. Our vineyard enjoyed the optimal conditions necessary to get a health state of the fruit almost perfect; and with balanced parameters of colour, acidity, degree of alcohol and balance during the maturation. All of these characteristics let us get a high quality harvest with a little inferior final volume compared to previous years. The harvest started the 6th of October in «Viña Gravonia» with the white varieties, the 9th of October in «Viña Tondonia» with the red varieties; and finished the 30th of October after the harvest of «Viña Cubillo» and «Viña Bosconia».

TASTING:

This wine has evolved perfectly showing a deep ruby colour with shades of orange. Its nose is persistent, full bodied and showing a lot of mature fruit, being dominated by the Tempranillo grape. Its taste is round, smooth, fresh, full of body and persistent.



**VIÑA BOSCONIA
RED
RESERVA 2008**

GRAPE VARIETIES: Tempranillo (80%), Garnacho (15%), Mazuelo and Graciano, the remainder, all from our own vineyards.

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

ALCOHOL VOLUME: 13.5% Vol.

TOTAL ACIDITY: 6.5 Gr/L

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with roasted and highly flavoured meats, lamb and game.

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: 80,000 bottles.