

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE:

Vintage rated as **VERY GOOD** by the DOC Rioja Board. The 2012 vintage was constrained by the scarce pluviometry, 25% lower than usual in our region. It was an especially dry year until well into the Fall. 35% of the total precipitation was concentrated in the last three months of the year. This low pluviometry and the spring and summer high temperatures, entailed a very important brought forward of the harvest, similar to the previous year. Although the rains that started the 11th of October meant that the harvest continued until the 18th of October, five days later than the 2011 harvest, however this is still an early date for what is usual in Haro. Harvest started on the 4th of October with the white varieties. These same conditions caused a significant reduction in the number and weight of the bunches and therefore, the final production of our cultivation was lower than expected in a normal year. This year quality of wines of our House, both whites and reds, was very good due to a magnificent healthy stage and a good balance between the alcohol content and the polyphenols. The wines continue to develop favourably in terms of freshness and fineness for its good aptitude to ageing in barrel and long age-worthy.

COLOUR: Slightly developed pale gold.

NOSE: Fresh and aromatic. Complex and developed. Bouquet with aromas of third generation.

TASTE: Fruity, complex, developed, very fine.



**VIÑA GRAVONIA
WHITE
CRIANZA 2012**

GRAPE VARIETIES: Viura (100%), from our own vineyards.

AGEING PERIOD: Barrel: 4 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12,5% Vol.

TOTAL ACIDITY: 7 g/L.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with all kind of fish; fried, grilled or boiled. Grilled seafood. Well-seasoned white meat. Very nice with pasta too.

STORAGE TEMPERATURE: 10 years in perfect conditions of constant temperature (57°F / 14°C) and humidity (75-80%)

SERVING TEMPERATURE: 57° to 60°F (14° to 16°C) depending of mood and place.

QUANTITY MADE: 15.000 bottles.