

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE:

Classified as **VERY GOOD** by The Rioja Regulating Council. We harvested very good quality red and white grapes. The production was lower than an average year. The grapes started to awake from the winter sleep from March 20th to the 30th. Budding started between April 15th to 20th and flowering between June 10th and 20th. The only climatological problem that we had was the poor fecundation of the Garnacha grape in Viña Tondonia. The maturation was perfect and we started the harvest two weeks in advance in comparison with a normal year. The weather during the harvest was fantastic so the quality of the fruit was perfect. In Rioja in general and specially in our vineyards we have had three fantastic continuous vintages but we particularly believe that this one will be the best of the three even when the previous ones: 1994 and 1995 were considered Excellent. The wine is at the moment at its perfect balance and elegance to be drunk already.

TASTING: Wine developed and very balanced.

COLOUR: Gold evolved.

NOSE: Persistent, perfumed and complex.

TASTE: Round, smooth, full of persistent aromas.



**VIÑA TONDONIA
WHITE
GRAN RESERVA 1996**

GRAPE VARIETIES: Viura (90%) and Malvasía (10%), all from our own vineyards.

AGEING PERIOD: Barrel: 10 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12% Vol.

TOTAL ACIDITY: 6,5 g/L.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: All kinds of fish either boiled or grilled preferably with a sauce. Rices of all types as well as risotto style. Eggs: all preparations. White

meats such as chicken, turkey, duck and pork. All pastas and Cheeses. **CONSERVATION PERIOD:** Ready to drink now, it can be stored a few more years in conditions of constant temperature (57°F / 14°C) and humidity (75-80%).

SERVING TEMPERATURE: 57° to 60°F (18 - 20°C) always depending on mood and place.

QUANTITY MADE: 6,45l bottles.