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**VIÑA TONDONIA
ROSE
CRIANZA 1997**

CHARACTERISTICS OF THE VINTAGE:

Vintage considered as GOOD. Abundant rainfall and mild temperatures during the winter months of 1997 brought the beginning of the growth cycle one month ahead of schedule. Budding was good, with a higher number of buds as well as a larger number of clusters than the previous year. By the end of spring, the vineyards were healthy and about fifteen days ahead of average development. However in April 23rd we had a frost in Viña Tondonia that reduced the final total harvest. The progress of the growth cycle was slowed down by the summer, with unusual weather conditions dominated by higher-than-normal rainfall and lower temperatures. September saw the good weather return with sunny, dry days that enabled the grapes to finish their ripening process although somewhat irregularly. The grapes entered their bodegas in good health and adequately ripe. It is in vintages such as this one where the results of our viticulture experience and a top-level oenology gives us the capacity to deal with difficult situations and can have a result like this wine, still fresh 10 years later.

COLOUR: Peach skin colour.

NOSE: Fresh and persistent.

TASTE: Smooth and fresh with body and complexity due to the ageing conditions.

GRAPE VARIETIES:

Tempranillo (30%), Garnacho (60%) and Viura (10%) all from our own vineyards.

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

ALCOHOL VOLUME: 12,5% Vol.

TOTAL ACIDITY: 6 Gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: This versatile wine will complement any dish especially in summer time due to its freshness. It goes very well with spice and hoot food. Perfect with our sausages. It combines very well with Indian, Mexican and Chinese style food.

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

SERVING TEMPERATURE: 10-12°C, always depending time and place. In very hot years chilled to 8°C.

QUANTITY MADE: 28,000 bottles.