R. López de Heredia
VIÑA TONDONIA

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VIÑA TONDONIA
ROSÉ
GRAN RESERVA 2009

Vinos Finos de
RIOJA
Denominación de Origen Calificada
R. López de Heredia Viña Tondonia S.A.
VIÑEDOS Y BODEGAS EN:
HARO (RIOJA ALTA) ESPAÑA
PRODUCTO DE ESPAÑA
FUNDADA EN 1877
VIÑA
TONDONIA

CHARACTERISTICS OF THE VINTAGE:
Characteristics of the Vintage: A year officially rated as **VERY GOOD.** The vine year passed normally, with the exception of the abundant precipitations that took place in June. However, it did not have a negative effect in the setting of the grapes. This good fertilization and absence of spring frost was followed by a dry and hot summer, free of neither cryptogamic nor fungal diseases, which produced an abundant harvest. Besides, some ripening inequalities were observed in this harvest, which could be corrected during October, which was very appropriate regarding the climatic aspect for the realization of a calm and selective harvest. The harvest started on September 22nd and lasted until the 25th of the same month for the white varieties. For the red varieties, the harvest was re-started on October 7th in «Viña Tondonia», and the work was not stopped until its completion on October 24th.

COLOUR: Onion skin colour..
NOSE: Fresh and persistent..
TASTE: Smooth and fresh with body and complexity due to the ageing conditions.

GRAPE VARIETIES: Garnacho 60%, Tempranillo 30% and Viura 10%, all from our own vineyards.
AGEING PERIOD: Barrel: 4 years being hand racked twice a year. Fined with egg whites. Bottle: Rest, bottle unfiltered in 75 cl. bottles.
ALCOHOL VOLUME: 13% Vol.
TOTAL ACIDITY: 6.5 gr/l.
RESIDUAL SUGAR: Very dry.
GASTRONOMY: This versatile wine will complement any dish due to its freshness. It goes very well with spice and hot food. Perfect with ham and charcuterie. It combines very well with Indian, Mexican and Chinese style food.
CONSERVATION PERIOD: Ready to drink now, it can be stored a few more years in conditions of constant temperature (57ºF / 14ºC) and humidity (75-80%).
SERVING TEMPERATURE: 10 -12ºC (50-53ºF), always depending time and place. In very hot years chilled to 8ºC (46ºF).
QUANTITY MADE: 14,000 bottles.