

R. LÓPEZ DE HEREDIA VIÑA TONDONIA, S.A.

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CHARACTERISTICS OF THE VINTAGE:

Recorded by The Regulating Council as **GOOD**. There was a frost on March 30th that got to 2 degrees below cero. However, it didn't affected to the total quantity of the Harvest. There was as well another frost on April the 6th but didn't damage either. Therefore, we harvested 995.044 kilos in our four vineyards. This was considered a record in quantity. In relation to quality for us it was a very good year. We started the harvest in advance to the average of Rioja: September the 28th while the normal would have been October 12th. Harvest was not easy since the maturation of the fruit was irregular so it lasted a lot, until November the 5th. And only because we were patience and we risk during the harvest we obtain very healthy and matured grapes with a very good quality average.

COLOUR: Vibrant red leading slightly towards amber.

NOSE: Light fresh texture with notes of vanilla and dried berry aromas.

TASTE: Rich, very dry, smooth, developed. Firm tannins and balance.



VIÑA TONDONIA RED RESERVA 2000

GRAPE VARIETIES: Tempranillo (75%), Garnacho (15%), Graciano and Mazuelo (10%), all from our own vineyards.

AGEING PERIOD: Barrel: 6 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 and 37.5 cl. bottles.

ALCOHOL VOLUME: 12,5% Vol.

TOTAL ACIDITY: 6 gr/l.
RESIDUAL SUGAR: Very dry.

GASTRONOMY: Goes well with all meat dishes however prepared. A perfect partner to a Leg of New Season Welsh Lamb stuffed with wild garlic, rosemary and anchovies.

anchovies.

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

SERVING TEMPERATURE: 18° to 20° C depending of

mood and place.

QUANTITY MADE: 260,000 bottles.