

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE:

EXCELLENT vintage. On that year it rained very little in comparison to a normal average year. June was very cold and as a consequence the budding as well as the fecundation were affected reducing the quantity all over Rioja in general and in our vineyards in particular. Harvest started September 27th with White grapes and October 4th with reds. It lasted until October 20th. The weather conditions during the harvest were perfect and we could harvest grapes in excellent conditions of quality that have developed in exceptional wines with a great capability of ageing and very characteristic of a great cold Rioja vintage.

COLOUR:

Onion skin colour..

NOSE:

Fresh and persistent.

TASTE:

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



VIÑA TONDONIA
ROSÉ
GRAN RESERVA 2010

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 (57°F / 14°C) and humidity (75-80%).

SERVING TEMPERATURE: 10 -12°C (50-53°F), always depending time and place. In very hot years chilled to 8°C (46°F).

QUANTITY MADE: 20,000 bottles.