

*R. López de Heredia*  
**VIÑA TONDONIA**

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**CHARACTERISTICS OF THE VINTAGE:**

A year officially rated as **VERY GOOD**. The year passed without severe climatological incidents, in lack of spring frost; but denoted with abundant spring precipitations and after the harvest. However, a mild and drier summer favoured the growth and health of the grapes; which led to a not very abundant, but lightly superior harvest than the previous one with similar quality. The weather conditions were exceptionally favourable during all the final phase of the vegetative cycle, something that is always decisive for the quality of the harvest. Our vineyard enjoyed the optimal conditions necessary to get a health state of the fruit almost perfect; and with balanced parameters of colour, acidity, degree of alcohol and balance during the maturation. All of these characteristics let us get a high quality harvest with a little inferior final volume compared to previous years. The harvest started the 6<sup>th</sup> of October in «Viña Gravonia» with the white varieties, the 9<sup>th</sup> of October in «Viña Tondonia» with the red varieties; and finished the 30<sup>th</sup> of October after the harvest of «Viña Cubillo» and «Viña Bosconia».

**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 2008**

**GRAPE VARIETIES:** Tempranillo (70%), Garnacho (20%), 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 Magnum, 75 and 37.5 cl. bottles.

**ALCOHOL VOLUME:** 13% 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.

**STORAGE TEMPERATURE:** 10 years in perfect conditions of constant temperature (57°F / 14°C) and humidity (75-80%).

**SERVING TEMPERATURE:** 64,5° to 68°F (18° / 20°C) always depending on mood and place.

**QUANTITY MADE:** 180,000 bottles.