

R. López de Heredia
VIÑA TONDONIA

CHARACTERISTICS OF THE VINTAGE:

Vintage rated as **VERY GOOD** by the DOC Rioja Board. The 2012 vintage was constrained by the scarce pluviometry, 25% lower than usual in our region. It was an especially dry year until well into the fall. 35% of the total precipitation was concentrated in the last three months of the year. This low pluviometry and the spring and summer high temperatures, entailed a very important brought forward of the harvest, similar to the previous year. Although the rains that started the 11th of October meant that the harvest continued until the 18th of October, five days later than the 2011 harvest, however this is still an early date for what is usual in Haro. Harvest started on the 4th of October with the white varieties. These same conditions caused a significant reduction in the number and weight of the bunches and, therefore, the final production of our cultivation was lower than expected in a normal year. This year quality of wines of our House, both whites and reds, was very good due to a magnificent healthy stage and a good balance between the alcohol content and the polyphenols. The wines continue to develop favourably in terms of freshness and fineness for its good aptitude to ageing in barrel and long age-worthy.

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 2012

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: 6,6 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: 240,000 bottles.