

*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 27<sup>th</sup> with White grapes and October 4<sup>th</sup> with reds. It lasted until October 20<sup>th</sup>. 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:** Clear, bright ruby.

**NOSE:** Fresh and slight aroma to licorice with consistent texture and persistent aroma.

**TASTE:** Smooth, fresh and persistent.



**VIÑA CUBILLO  
RED  
CRIANZA 2010**

**GRAPE VARIETIES:** Tempranillo (65%), Garnacho (25%), Mazuelo and Graciano, the rest, all from our own vineyards.

**AGEING PERIOD:** Barrel: 3 years, being raked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl bottles.

**ALCOHOL VOLUME:** 13,5% Vol.

**TOTAL ACIDITY:** 6.6 gr/L.

**RESIDUAL SUGAR:** Very dry.

**GASTRONOMY:** Perfect with all meat dishes, tapas and charcutery.

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

**QUANTITY MADE:** 90,000 bottles.