



R. LÓPEZ DE HEREDIA VIÑA TONDONIA, S.A.
Avda. de Vizcaya, 3. 26200 Haro (La Rioja) Spain.
Phone: 941.31.02.44. / Fax: 941.31.07.88.
www.lopezdeheredia.com
e-mail: bodega@lopezdeheredia.com

CHARACTERISTICS OF THE VINTAGE:

Vintage of **VERY GOOD** quality. This harvest was not only good in quality but in quantity both in our own vineyards and in the whole D.O. Rioja. From the 180 ha. that we own, in 2005 we had 154 in production. The volume of the harvest in 2005 was slightly smaller than 2004, due to the pollination. The vegetative cycle was perfect with no problems during all year. The harvest started 10 days in advance from a normal year starting on September 24th with the white grapes and on September 27th with the red grapes in Viña Tondonia. We finished harvesting in October 22nd. We suffered a big storm on October the 12th that delayed the finalizing but didn't damage the quality. Both white and red grapes entered the winery with a good concentration of color, balance of alcohol content and acidity and good color intensity. All of this made great wines with high vocation of ageing.

COLOUR: Colour natural gold, developed.

NOSE: Nose fresh, complex and developed.

TASTE: Taste is smooth, round, fine and developed.



VIÑA TONDONIA WHITE RESERVA 2006

GRAPE VARIETIES: Viura (90%), Malvasía (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 cl. bottles.

ALCOHOL VOLUME: 12.5% Vol.

TOTAL ACIDITY: 6.5 gr/L.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with all kind of fish, no matter the way cooked. Grilled seafood. Well seasoned white meat.

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

SERVING TEMPERATURE: 57° to 61° F (14°-16° C) depending of mood and place.

QUANTITY MADE: 10,000 bottles.