

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

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**CHARACTERISTICS OF THE VINTAGE:**

This vintage was qualified as **VERY GOOD** by the DOC Rioja Board. The wine growing campaign proceeded as usual except for the heavy rains that took place in June, which however didn't really affect the grapes' setting. After these fertilization and absence of spring frosts there was a dry and hot summer, free of cryptogamic/fungal diseases, that resulted in an abundant harvest. We observed certain maturation disparities which could have been solved along October due to its appropriate climate for a restful and selective harvest. The collecting work began in Viña Gravonia in September 22<sup>nd</sup> and was extended until the 25<sup>th</sup> for the white varieties. For the red varieties the harvest restarted at Viña Tondonia in October 7<sup>th</sup> and didn't stop until it was finished by October 24<sup>th</sup>.

**COLOUR:** Colour natural gold, developed.

**NOSE:** Nose fresh, complex and developed.

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



**VIÑA TONDONIA  
WHITE  
RESERVA 2009**

**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:** 6.6 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:** 15,000 bottles.