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CHARACTERISTICS OF THE VINTAGE:

This vintage was classified by The Regulating Council as **GOOD**. We suffered a frost on April 5th with a temperature of 0,5 degrees below zero. It caused important damages in the vineyards of Viña Tondonia where the quantity of grapes was reduced by 30%. There was another spring frost on April 16th of which the damages became evident at the end of June. All the tempranillos from all our vineyards suffered the cold and rainy days of June and, due to this, the polinization was not good. As a consequence, we had the second shortest harvest in terms of quantity of the last 10 years. We started harvesting on October 3rd with the white grapes and on the 7th with the reds, finishing on the 26th of the same month. The weather during the harvest was irregular and with lack of light so the smaller quantity helped the final maturation. The quality was good with averages of 13% alcohol contain for white grapes and 12,8% for the reds. Both, white and red grapes were healthy. Until today all the Reserva wines have evolved very well and are showing with an elegant quality.

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 2002

GRAPE VARIETIES: Tempranillo (75%), Garnacho (15%), 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 75 and 37.5 cl. bottles.

ALCOHOL VOLUME: 12,5% 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: 250.000 bottles.