

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

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**CHARACTERISTICS OF THE VINTAGE:**

Classified as **GOOD** by The Rioja Regulating Council. Our vineyards suffered two spring frosts one on March 30<sup>th</sup> and the second one in April the 6<sup>th</sup>. Nevertheless the total production of this vintage was high. In relation to quality for us it was a very good year. We started the harvesting the white grapes on September 28<sup>th</sup>. The harvest was not easy since the maturation of the fruit was irregular so it lasted a lot, until November the 5<sup>th</sup>. And only because we were patient and we risk during the harvest we obtain very healthy and matured grapes with a very good quality average. The wines have reached the finesse that gives character to all our Viña Tondonia wines.

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

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

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



**VIÑA TONDONIA  
WHITE  
RESERVA 2000**

**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 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:** 9,500 bottles.