

R. López de Heredia
VIÑA TONDONIA

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CHARACTERISTICS OF THE VINTAGE:

Classified by The Regulating Council as **EXCELLENT**. The harvest from 2005 was slightly smaller in volume than 2004. This was due to the show of buds during spring was sensibly lower than the previous year. In relation to the vegetative cycle it went very well with a good climate conditions with absence of spring frost or any other bad weather risks. We only could found an advancement of 10 days in the cycle if we compare it with a normal year that started in spring and was maintain until the harvest. Therefore the harvest started September 24th in Viña Gravonia with the White grapes and in Viña Tondonia on the 27th finishing in October 22nd. We can with no doubt qualify the final production of an excellent quality on that vintage.

COLOUR: Pale gold.

NOSE: Fresh and almost sweet. Complex and developed. Bouquet with aromas of third generation.

TASTE: Fruity, complex, developed and fine.



**VIÑA GRAVONIA
WHITE
CRIANZA 2005**

GRAPE VARIETIES: Viura (100%), from our own vineyards.

AGEING PERIOD: Barrel: 4 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: 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. Also very nice with pasta.

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

SERVING TEMPERATURE: 57° to 60°F (14° to 16°C) depending of mood and place.

QUANTITY MADE: 52,000 bottles.