

Viña Tondonia Gran Reserva, 2004 (Red)



HISTORY:

R. López de Heredia, founded in 1877, preserves tradition with meticulous vineyard practices and extended aging in historic cellars, crafting renowned wines from their own vineyards in Rioja Alta, Spain.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Rioja, Rioja D.O.C

Alcohol: 13%.

Variety: 70% Tempranillo, 20% Garnacho, 5% Mazuelo, 5% Graciano, from ancient vines. End September-early October, all done by hand, cutting with a curved knife "corquete". With an alluvial clay and limestone soil.

Aging: Aged for 10 years in 225L American oak barrels handmade by López de Heredia coopers, with bi-annual racking. Further aged for at least 9 years in bottle before release.

Tasting Notes:

Vibrant red color with sparkling ruby, leading slightly towards amber. Delicate, complex, and developed nose with aromas of leather, cured meats, cherries, and dried apple skins. On the palate, the wine retains its vitality, showing freshness, acidity, and full tannins.

Wine Advocate: Awarded 98 points, Viña Tondonia Gran Reserva 2001 has a youthful nose of sweet spices, underbrush, and cigar ash, with ripe bramble fruit and some tertiary complexity. The palate is velvety and medium-bodied, with fine-grained, chalky tannins from limestone soil, leading to a sapid, tasty, almost salty finish.