

Viña Tondonia Gran Reserva, (rosé)



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: 30% Tempranillo, 60% Garnacho, 10% Viura, 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: Must is transferred to 25,000L vats where spontaneous fermentation takes place. Aged for 4 years in 225L American oak barrels handmade by López de Heredia coopers, with bi-annual racking. Further aged for at least 5 years in bottle before release.

Tasting Notes:

Onion skin color with velvety hints. Fresh and fruity nose with suggestions of bitter almonds and hazelnuts. Smooth and fresh on the palate, with body and complexity from aging.

Wine Advocate: Awarded 96+ points, Viña Tondonia Gran Reserva (rosé) 2012 is noted for its orange color and nutty nose with candied orange peel, mushroom, and forest floor aromas. Praised as one of the finest vintages.

Vinous Media: Gave 95 points, describing it as bright, copper-hued orange with perfumed strawberry, cherry, blood orange, and floral scents. Energetic red berry and citrus flavors, with a nutty hint and impressive depth and vivacity. The finish is long, echoing floral, spice, and red fruit notes.