

Viña Tondonia Gran Reserva 2004 (white)



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: 12.5%.

Variety: 90% Viura, 10% Malvasia. End September-early October, all done by hand, cutting with a curved knife "corquete". With an alluvial clay and limestone soil.

Aging: Fermented in 16,000L vats, aged for 10 years in 225L American oak barrels crafted by López de Heredia coopers, with bi-annual racking. Further aged for at least 9 years in bottle before release.

Tasting Notes:

Rich gold color with an evolved oxidative amber rim. Nose reveals beeswax, citrus zest, stewed apple, and hints of mushrooms and dried flowers. Smooth, round, and well-developed palate with richness balanced by freshness, notes of black tea, and tree nuts.

James Suckling: Viña Tondonia Gran Reserva earned 98 points and a spot in the "Top 100 Wines of 2020". It boasts aromas of almonds, nougat, dried peaches, and vanilla cream, with a dense palate and historical Rioja character. Best enjoyed now.

Wine Advocate, Oct '20: Awarded 99 points, Viña Tondonia Gran Reserva impresses with pungent flavors, great length, and incredible balance for over 40 years of aging. Complex aromas of nuts, spices, mushroom, and forest floor lead to a powerful yet subtle palate with bitter, salty, and umami nuances.