

R. LÓPEZ DE HEREDIA VIÑA TONDONIA. S.A.

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CHARACTERISTICS OF THE VINTAGE:

Classified by Rioja Regulating Council as EXCELLENT. This year we were producing from 157 ha. of the 170 own by us in our 4 vineyards. We harvested a total of 890.475 kg of grapes. The absence of spring frost joined to the good environmental conditions that helped the fertilisation fought against the difficult moments that we pass during the budding, delayed by the low temperatures during that period. All this weather conditions end up into a good and high yield harvest. The summer time was unstable with high risk of storms but Autumn was fresh and full of light and this weather allow us to obtain very high quality grapes and harvest slowly and so that we could choose to pick the grapes on the perfect maturation moment. The Harvest started on Viña Bosconia November the 1st and they finished on November the 5th.

TASTING:

This wine has evolved perfectly showing a deep ruby Colour with shades of orange. Its nose is persistent, full bodied and showing a lot of mature fruit, being dominated by the Tempranillo grape. Its taste is round, smooth, fresh, full of body and persistent.



VIÑA BOSCONIA RED RESERVA 2004

GRAPE VARIETIES: Tempranillo (80%), Garnacho (15%), Mazuelo and Graciano, the remainder, all from our own vineyards.

AGEING PERIOD: Barrel: 5 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: 6.5 Gr/l. RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with roasted and highly flavo-

ured meats, lamb and game.

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

(75-80%)

SERVING TEMPERATURE: 64,5° to 68°F (18 - 20°C)

always depending on mood and place. **QUANTITY MADE:** 74,000 bottles.