

R. LÓPEZ DE HEREDIA VIÑA TONDONIA (D.O.C. Rioja, Spain)

Founded in 1877, López de Heredia stands out as one of the few worldwide wineries that respects and adheres to core principles taught by their ancestors.



photograph courtesy of Viña Tondonia

THE WINERY

“Perhaps no winery in the world guards its traditions as proudly and steadfastly as López de Heredia does... it is paradoxically a winery in the vanguard, its viticulture and winemaking, is a shining, visionary example for young, forward-thinking producers all over the world... At López de Heredia, there is serenity that comes with adherence to core principles...” August 12th, 2009 by Eric Asimov, *The New York Times*

There are few wineries in Spain, or in the world, whose name conjures the heritage and prestige evoked by R. López de Heredia. Little about this winery has changed in the 142 years since its founding by, Don Rafael López de Heredia. The family adheres to a winemaking doctrine blueprinted in the 1880s – to make wine only from their own vineyards.

When it comes to the winemaking process, the work in the vineyard has not changed since the 1880's. R. López de Heredia is a “traditionalist” through and through and keeping the traditions alive today is important to maintain not only the quality but the personality of the house. Working by hand with some of the best terroir, respecting the soil, and working with nature on what it needs is something R. López de Heredia is very proud of.

Fermentation takes place in their 72 large oak vats, some of which are 142 years old. After fermentation, the wines are ready to be aged in 14,000 handmade American oak barrels.

The wines will remain at R. López de Heredia's underground cellars, stored at perfect temperature and tranquility for a minimum of 3 to 10 years. Wines acquire their smoothness and bouquet during the bottle aging that follows, a minimum of 3 years for Crianzas, and 10 years for Gran Reserva wines. Aging wines should be seen as a pedagogic act; the wine is "educated", hence should never be rushed through sped-up improvisations which would destroy the biological process that give it its special character. Wines need to spend a minimum of three years in barrels to begin to manifest their "education" and their soul.

Map of Rioja DOCa (Denominación de Origen Calificada) R. López de Heredia is in Rioja Alta in Haro



THE VINEYARD TONDONIA - Don Rafael López de Heredia acquired Viña Tondonia from a group of clergies in 1913. The Tondonia vineyard is a beautiful vineyard of over 247 acres, 1,600 feet above sea level, situated on the right bank of the Ebro River in Rioja Alta. The soil is Alluvial clay with a high concentration of Limestone. There are 4 varieties of red grapes planted in this vineyard: Tempranillo, Mazuelo, Graciano, and Garnacho.

VIÑA TONDONIA RESERVA, 2011 (red)



- **Region/Sub-Region:** Spain, Rioja, Rioja Alta.
- **Grapes:** 70% Tempranillo, 20% Garnacho, 10% Graciano and Mazuelo.
- **Soil:** Alluvial clay and Limestone.
- **Harvest:** End September-early October, all done by hand, cutting with a curved knife "corquete", prevents the grape breaking causing fermentation prematurely. Bunches are placed in conical wood containers made at the R. López de Heredia cooperage.
- **Vinification:** Hoppers de-stem bunches and gently break skins. Spontaneous fermentation in large 25,000L vats.
- **Aging:** 6 years in 225L American oak barrels handmade by the López de Heredia coopers, raked twice per year and at least 4 years spent in bottle before release.
- **Nose:** Rich nose of leather, black cherry, dried raspberries and spices.
- **Taste:** Full palate and complex development, very dry, well balanced with firm tannins.
- **Gastronomy:** All types of meats and grilled fish, leg of lamb stuffed with rosemary and garlic, cured meats, anchovies and fatty fish.
- **Color:** A darker, vivacious, deep garnet.

CRITICS AND REVIEWS:

Wine & Spirits Magazine, Feb '23 gave 93 points, Viña Tondonia Reserva 2010 – “Fresh and generous, this leans into springtime in its scents of sap and pitch. With its red apple acidity and tight edge, it is mouthwatering, light and open. Undertones of dill and American oak are subtle, the dominant aspect being more tart red fruit-Methley plums, as panelist Amy Loveless described, it, “a tart-skinned early red plum that melts in your mouth.” The age on the wine has taken it to delicate laciness, yet it keeps circling back to freshness.”

Wine Enthusiast Magazine, Dec '22 gave 96 points, Viña Tondonia Reserva 2010 – “Garnet to the eye, this wine has a bouquet of blackberry, dark chocolate and herbes de Provence. It is smooth on entry, with flavors of pomegranate, cranberry, caramel, olive tapenade and Mediterranean herbs. Vigorous tannins land on the palate and are quickly washed away by bright acidity.”