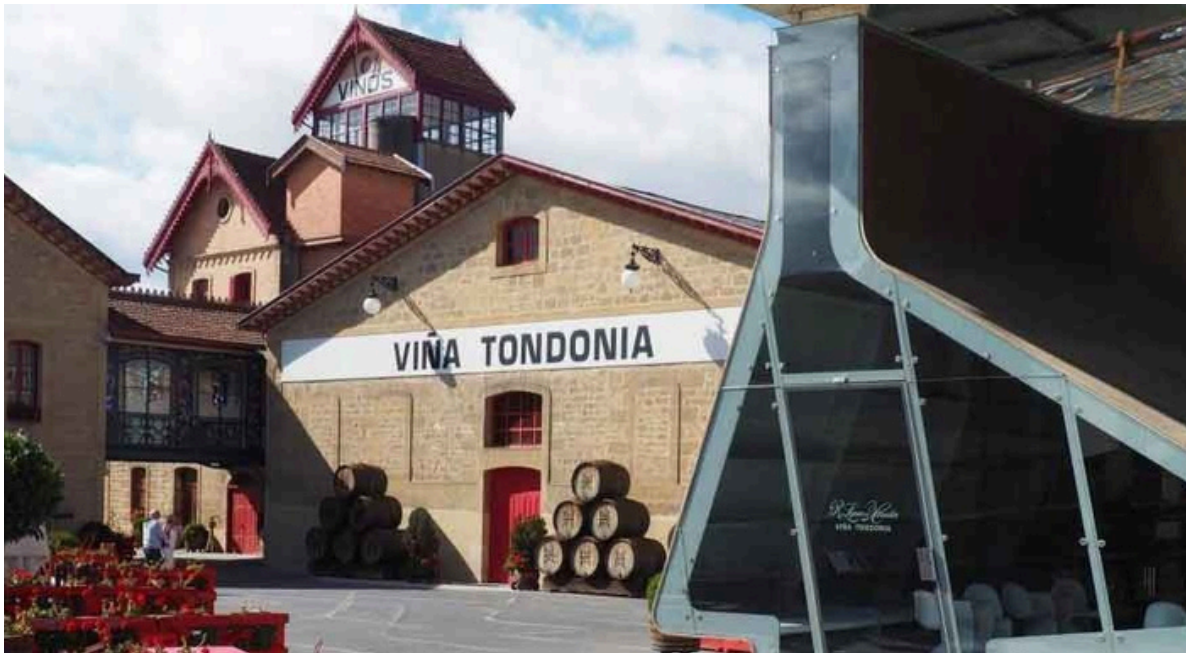


R. LÓPEZ DE HEREDIA VIÑA TONDONIA

D.O.C. RIOJA



THE WINERY, FOUNDED IN 1877

Founded in 1877, R. López de Heredia stands as a testament to the enduring legacy of traditional winemaking. Established by Don Rafael López de Heredia, this esteemed winery adheres to principles set forth in the 1880s, crafting wines exclusively from their own vineyards. This commitment ensures a deep connection to the land and a consistency of quality that spans generations.

At López de Heredia, the winemaking process remains largely unchanged since its inception. Vineyard work is meticulously carried out by hand, respecting the terroir and enhancing grape quality naturally.

His dedication to traditional methods extends to the aging process, where wines rest in historic underground cellars for a minimum of 3 to 10 years. Crianza wines mature for at least 3 years, while Gran Reservas undergo extended aging up to 10 years, developing complexity and depth. globally

Recognized for its unwavering commitment to heritage, López de Heredia exemplifies the intersection of tradition and excellence in winemaking. Each bottle reflects not only the craftsmanship and patience instilled by its founders but also a profound respect for the environment and the unique characteristics of Rioja Alta.

Viña Bosconia Reserva, 2015 (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 37 acres in the Bosconia vineyard in Rioja Alta, Spain.

TECHNICAL TASTE:

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

Alcohol: 13.5%.

Variety: 80% Tempranillo, 15% Garnacho, 2% Mazuelo, and 3% 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 5 years in 225L American oak barrels handmade by López de Heredia coopers, with bi-annual racking. Further aged for at least 4 years in bottle before release.

Tasting Notes:

Evolved perfectly, showing a deep ruby color with shades of orange. Persistent nose with full-bodied aromas of mature Tempranillo grape characteristics, including red cherries, cranberries, red apple skins, game blood, leather, and clove. Round, smooth, fresh, and full-bodied on the palate with a persistent finish.

Wine & Spirits Magazine: Awarded 92 points, Viña Bosconia Reserva 2011 initially presents musky animal scents, evolving into mouthwatering cherry flavors with bright red fruit tones of cherry and cranberry, ending with a rich, easy finish.

Wine Advocate: Awarded 92+ points, Viña Bosconia Reserva 2011 from a warmer, riper year shows mellow character with integrated acidity. Alcohol content is 13.5%, pH 3.3, and acidity of 6.7 grams per liter. Fermented in historic oak vats, it aged in used American oak barrels for 5 years.