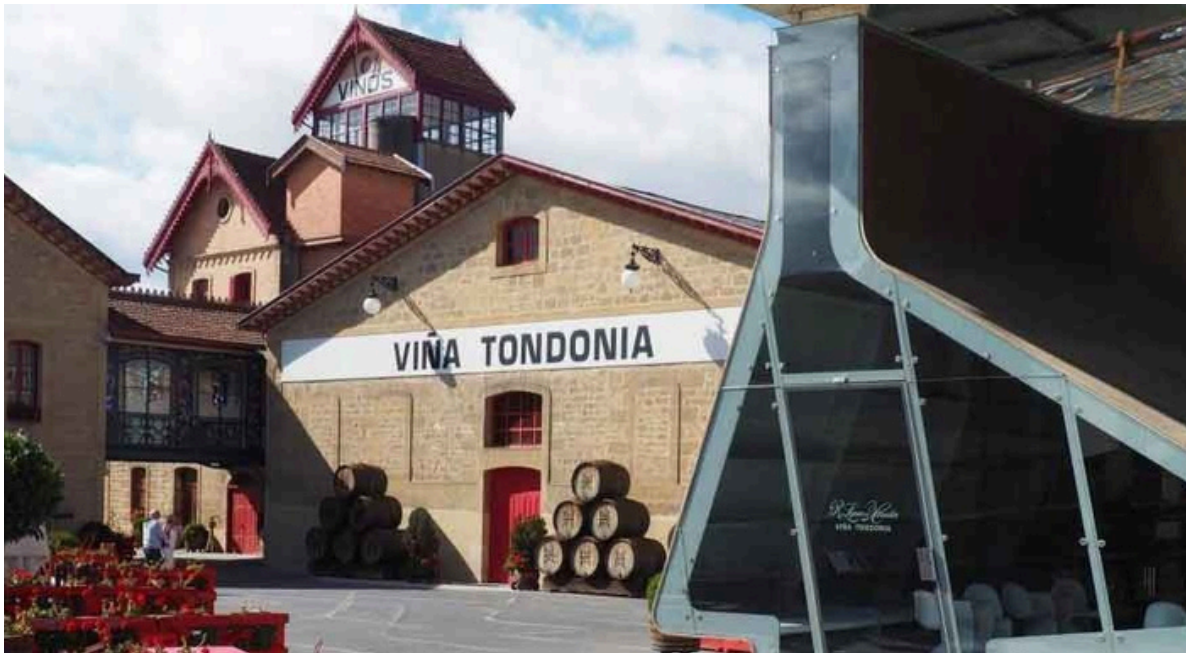


R. LÓPEZ DE HEREDIA VIÑA TONDONIA

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 Tondonia Reserva, 2014 (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 420 acres in the Tondonia vineyard 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: Aged for 6 years in 225L American oak barrels handmade by López de Heredia coopers, with bi-annual racking. Further aged for at least 6 years in bottle before release.

Tasting Notes:

Natural gold color, developed. Fresh and complex nose with aromas of pear, stone fruits, and floral hints. On the palate, flavors of yellow pears, dried apples, wet rocks, white flowers, and earthy notes.

Wine Advocate: Viña Tondonia Reserva 2010 received 93 points, noted for its evolved character with hints of caramel and honey from maturing six years in ancient American oak barrels.

James Suckling: Awarded the Viña Tondonia Reserva White 2013, with 94 points. "An open, balsamic expression of Tondonia. It's charming and complex, with white truffles, biscuits, roasted macadamia nuts, and a touch of Parmesan cheese. Bright and expressive, with a medium body and a long, fluid finish. Beautiful now, but should hold well for the next few years. Drink or hold."