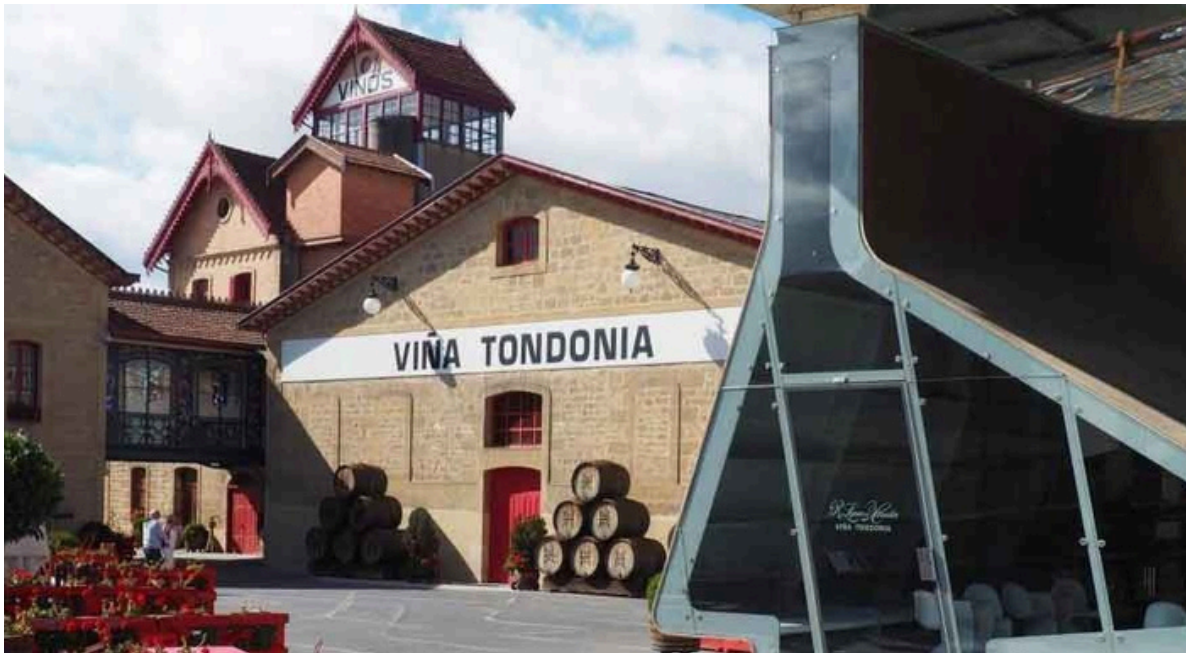


R. LÓPEZ DE HEREDIA VIÑA TONDONIA

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.

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 Gran Reserva 2011, (rosé)



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: 13%.

Variety: 30% Tempranillo, 60% Garnacho, 10% Viura, 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: Must is transferred to 25,000L vats where spontaneous fermentation takes place. Aged for 4 years in 225L American oak barrels handmade by López de Heredia coopers, with bi-annual racking. Further aged for at least 5 years in bottle before release.

Tasting Notes:

Onion skin color with velvety hints. Fresh and fruity nose with suggestions of bitter almonds and hazelnuts. Smooth and fresh on the palate, with body and complexity from aging.

Wine Advocate: Awarded 96+ points, Viña Tondonia Gran Reserva (rosé) 2012 is noted for its orange color and nutty nose with candied orange peel, mushroom, and forest floor aromas. Praised as one of the finest vintages.

Vinous Media: Gave 95 points, describing it as bright, copper-hued orange with perfumed strawberry, cherry, blood orange, and floral scents. Energetic red berry and citrus flavors, with a nutty hint and impressive depth and vivacity. The finish is long, echoing floral, spice, and red fruit notes.