Think Global Wines

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 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.

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Viña Tondonia Reserva, 2014 (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 420 acres in the Tondonia vineyard in Rioja Alta, Spain.

TECHNICAL TASTE:

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

Alcohol: 13%.

Variety: 70% Tempranillo, 20% Garnacho, 10% Graciano and Mazuelo, 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 6 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:

Vibrant red color with sparkling ruby, leading slightly towards amber. Delicate, complex, and developed nose with aromas of leather, cured meats, cherries, and dried apple skins. On the palate, the wine retains its vitality, showing freshness, acidity, and full tannins.

Wine & Spirits Magazine: Awarded 93 points, Viña Tondonia Reserva 2010 is fresh with scents of sap and pitch, showcasing red apple acidity, tart Methley plum flavors, subtle dill, and a delicate lacy texture with persistent freshness.

Wine Enthusiast Magazine: Awarded 96 points, this garnet-colored wine offers aromas of blackberry, dark chocolate, and herbes de Provence. Smooth with flavors of pomegranate, cranberry, caramel, olive tapenade, and Mediterranean herbs, balanced by vigorous tannins and bright acidity.

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