

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, 2004 (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 own vineyards in Rioja Alta, Spain.

TECHNICAL TASTE:

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

Alcohol: 13%.

Variety: 70% Tempranillo, 20% Garnacho, 5% Mazuelo, 5% 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 10 years in 225L American oak barrels handmade by López de Heredia coopers, with bi-annual racking. Further aged for at least 9 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 Advocate: Awarded 98 points, Viña Tondonia Gran Reserva 2001 has a youthful nose of sweet spices, underbrush, and cigar ash, with ripe bramble fruit and some tertiary complexity. The palate is velvety and medium-bodied, with fine-grained, chalky tannins from limestone soil, leading to a sapid, tasty, almost salty finish.