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Viña Tondonia Viña Bosconia Viña Cubillo Viña Gravonia Historic Wines

Viña Tondonia Red Reserva



Tasting note:

Colour: Vibrant red leading slightly towards amber. **Nose:** Light fresh texture with notes of vanilla and dried berry aromas. **Taste:** Rich, very dry, smooth, developed. Firm tannins and good balance.

Grape Varieties:

Tempranillo (75%), Garnacho (15%), Graciano and Mazuelo (10%), all from our own vineyards.

Ageing period in barrels:

6 years, racked twice a year and fined with fresh egg whites.

Ageing period in bottle:

Rest, unfiltered, bottled in 75 and 37.5 cl. bottles.

Alcohol Volume:

13% Vol.

Total Acidity:

6.6 g/l.

Residual Sugar:

Very Dry.

Gastronomy:

Goes well with all meat dishes however prepared. A perfect partner to a Leg of New Season Welsh Lamb stuffed with wild garlic, rosemary and anchovies.

Storage Temperature:

10 years in perfect conditions of constant temperature (57°F / 14°C) and humidity (75-80%).

Serving Temperature:

64,5° to 68°F (18° / 20°C) always depending on mood and place.
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