



Rioja Viña Tondonia Reserva, R. Lopez de Heredia 2011

£162 per 6 bottles IB

'Let me start with a bang: I haven't been so excited about Rioja in many, many years!'

Luis Gutierrez , Wine Advocate reviewing the Reserva 2011

Greetings from Farthinghoe,

We are pleased to offer one of the most recognisable and classic producers of Rioja. R. Lopez de Heredia's Viña Tondonia, their most famed single vineyard, the wine is made using the most traditional of practices and it is a true classic!

For a wine of this age and quality, the price is remarkable. Tondonia is always a wonderful snapshot into the world of traditional, high-quality Rioja perfect for drinking on release, or further cellaring.

In Rioja the use of oak, and ageing is absolutely key. Lesser houses have switched to new oak, harsher extraction and shorter ageing in order to get their wine on to the market and sold as quickly as possible. The Heredia family's Tondonia continues to pursue excellence and allow their wines proper ageing before release - far beyond the three-year Reserva requirement. They use old neutral oak barrels, made by their own on-site coopers and age the wine for many years before release. The Reserva in this case is aged in barrel and bottle for upwards of 10 years before release. This gives a wonderfully pure, elegant style of traditional Rioja balancing fruit, with spice and maturing flavours of leather, iron and dried fruit starting to show themselves.

The vintage:

2011, like 2010, was classified by the Rioja DOCa as 'excellent'. Marked, once again, by a very low rainfall (25% lower than 'normal' for the region), the vintage was also notable for the high temperatures in September and October which resulted in López de Heredia starting to pick Tempranillo on 26th September, a full week earlier than in 2010, finishing with Graciano and Mazuelo on 13th October.



Rioja Viña Tondonia Reserva 2011

£162 per 6 bottles In Bond

Drink dates: 2023 - 2039

*A very intense edition of their Reserva which will keep and evolve for longer than most other vintages. The fruit is rich and ripe, intertwined with a classic leather note, bacon rind, herbs and tobacco. The palate shows more red fruit which is dense and generous. The tannins are very fine and dark bringing a serious structure and a touch of grip on the finish, but the notable freshness brings excellent balance. The finish lingers on cigar box, more berry fruit and a hint of violet. Complex and bold, this is a truly classic Reserva. **FFW***

*"The 2011 Viña Tondonia Reserva is darker and shows riper fruit, a rounder palate and some dusty tannins. A year of ripeness, concentration and tannin, the wine is powerful with the finesse of Tondonia. Tasting this next to the textbook 2010 Tondonia revealed how this has more muscle and a wider back and the 2010 epitomizes the finesse and elegance." **94 pts Wine Advocate***

Information from the estate's website:

Don Rafael López de Heredia y Landeta founded Viña Tondonia in the years 1913-14. Tondonia was to become the bodega's most famous vineyard and product. Viña Tondonia is a beautiful vineyard of over 100 hectares, situated on the right bank of the river Ebro, where the most typical Rioja wines are grown. Apart from Tondonia, López de Heredia owns three more vineyards also set in the Rioja Alta region. These are the "Viña Cubillo", "Viña Bosconia" and "Viña Zaconia". These vineyards are planted to ensure that maximum quality starts in the vines themselves, forming the basis of the reputation of our wines.



View of Viña Tondonia during the winter of 2005

The Tondonia vineyard has to be is the most spectacular in Haro. Situated in a shell-like depression next to the River Ebro which serves as a border with Rioja Alavesa (the part of the Rioja appellation region belonging to the Basque Country), it is characterised by poplar trees. The soil is alluvial clay with a high proportion of limestone. The vineyards, cared for with enthusiasm and love, cover a total area of 170 hectares and produce an average annual yield of some 800,000 kg of grapes. Grapes from Viña Tondonia are always used in making our highest quality wines, and naturally, with truly exceptional vintages, becoming "Gran Reservas" if the vintage is truly exceptional - as was the case in 1976, 1973, 1970, 1968, 1964, 1961 and 1954. The first "Reserva" was bottled by the founder as long ago as 1890. A few bottles of this are still kept in the family wine museum.

FARTHINGHOE

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EST. 1975

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Our mailing address is:

21 Whittall Street
Kings Sutton
Nr Banbury
Oxon
OX17 3RD

www.farthinghoefinewine.com