

TASTING NOTE N°31

**Gran Reserva Rosado 2009 / R. Lopez de Heredia
Vina Tondonia
Rioja DOCa / 13%abv.
60% Garnacha + 30% Tempranillo + 10% Viura**



Medium orange colour



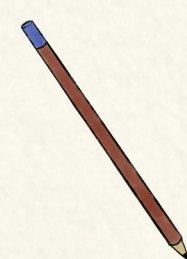
Defined aromas with pronounced intensity

Minerality (iodine, wet stones), oak (vanilla, chocolate, coconut), fruit development (kirsch, dried cherry, dried strawberry, cooked raspberry), oxidation (walnut, almond, caramel, toffee) and bottle age (mushroom, leather, game, earth)



Dry, medium(+) acidity, medium alcohol, medium body, long finish

Flavours of pronounced intensity with vanilla, coconut, kirsch, dried strawberry, cooked raspberry, walnut, almond, mushroom, leather, game and earth



Outstanding wine: flavourful, complex & nutty

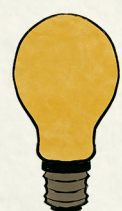
To serve at 10-12°C



To drink now



With glazed gambas, paëlla, chorizo pasta, beef plancha & celeri purée, ox tongue & gribiche sauce with grilled red peppers, nuts, cured meats, aged cheeses,...



Fun fact: This rare type of wine is aged for a total minimum of 48 months, including at least 6 in barrels. This explains the colour and oxidative notes!