

Phylloxera first arrived 1899

when Maria's great grandfather first discovered phylloxera in Vina Tondonia 1901, replanted everything - was lucky didn't lose all
thus have to study terrain, soil, match the best graft to soil type
limestone and clay

Rioja has the right location for good wines but not great wines
along Erbo River - stony (whiter soil) areas better for white grapes, drains well better for dry years

Soil + variety bc lat and alt: vinos finos (fine wines) of low abv high acidity, 17th century - not capable of traveling bc low abv thus + Garnacha, and Graciano/Mazuelo for acidity (freshness) and color - defines wines of Rioja Alta

bulk wine at first to France, soon later start to bottle: 1st label - great great grandfather his name rafael lopez de heredia signature nice label "vinos espania" of balloon where 5 barrels signalling 5 continents hanging with color of Spanish flag, vintage 1883 before that before Vina Tondonia was born French names also used in every historical Rioja wineries getting inspirations from France eg Graves, Medoc, Burgundy, Sauternes, etc. "styles/imitations" from where winemaking advice was passed from to Rioja - bought in clay soil (more fruit, less fitness), vines - eg Cubunia Gravonia was named by brother of grandfather bc it was called Rioja Graves style until 1984, great grandfather died in Spanish civil war 1936-39, grandfather (sons) maintained business and used French names until 1954 when a law in Spanish gov forbidding French names (to curb competition to France)

the only original name was Tondonia originated in 1924, land first bought in 1877, then 1880s, 1890s, so on. First made into Medoc style, when Spani lost Cuba in 1898 they donated 1000 cases to army wine named "Medoc" made with the same grapes used to make Vina Tondonia today

vineyard was called Tondonia as early as 18th century around area Tondon (+ia meaning grapes coming from Tondon)

Rioja Suprimor - superior wines, can be named after a brand since 1924

named after 1954 when French forbidden, combined Vina Tondonia and other older brands:

Graves -> Gravonia

Medoc -> Medocia (>50 years ago)

Bourgogne -> Bosconia

Cubillo named after vineyard Cubillas but Cubillo was called vindimia espicia, not an inspiration but a special

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differences between Tondonia, Bosc
orientation, soil

Tondonia: bigger site of 100 hectares but never grow 100% of surface - leave the land rest leave fallow at different times with wheat, , mountain side with orientations, drains well: soft elegant
could divide the site into different parcels of different characters but great grandfather's philosophy is to blend in all the grapes from the vineyard and make a unique Vina Tondonia

even when Vina Tondonia white and gran reserva are well known bc small vol but the philosophy is to make every year out of reserva wines (historically released as Crianza) to be extraordinary

more vol of wine age worthy

tondonia white never big in vol cf tondonia red but given just as much importance to which all efforts were put in

gran reserva vs reserva: in history gran reserva did not exist?? all wines in Vina Tondonia are gran reservas released as crianza/reserva

historically all were called crianza (meaning aged in barrel)

occasionally reserva wines were reserved for special occasions whose of greater color acid abv better to age then law came but we follow ancient rules thus gran reserva is 20-year-old (10/10 barrel/bottle) wine (law: gran reserva needs 2 years in barrels 3 years in bottle), reserva aged 6 years in barrel released 10/11/12 years old whites even older, Bosconia aged for 5 years released as reserva but could have sold as gran reserva, Cubillo youngest wine aged 3 years in barrels

sometimes Rioja criticised for classifications given more importance than other things such as barrel type extraction quality, but its not true - in order to age wine you need high quality grapes it all starts with quality land and quality grapes it all started from the tradition without technology so we need to nurture with time -

part of our history

spanish wines criticised for too much oak but that is when you are lacking in experience of aging "my grandfather would have killed me if the fruit was destroyed by oak. a wine should remind you of fruit and terrior. i think very few winemakers look for wood which is for aging and stylizing the wines - gentle micro-oxygenation" no barrel aging was born much later due to technology
same varieties in all red wines: Tempranillo, Gar, Graciano, Mazuelo
Bosconia: more clay - more body more rustic - full body
Cubillo & B: more fruit, more acidity, all other measured against Tondonia

grapes arrive at cellar asap - freshness

fill the vats by hand historically, then as electricity arrived steamer machine is used

weigh grapes in a romanian scale, destem, send to a pump, then wooden used fermentation vats made of very old spanish american french yugoslavian same staves very old oak trees of irregular sizes ~20000L some hold 15000kg 18000kg 10000kg

fermentation: controls temperature, density, etc. but decisions are not entirely made based on measurements from technology but in traditional ways

people get shocked why we are known: temperature control with rafts, open door/windows, day/night, 24/7 decision making; it works bc natural/wild yeasts capable to ferment at high temp esp in oak which retains temperature

we are in Rioja Alta grapes supply high sugar levels, Graciano+Mazuelo add acidity not alcoholic so despite high temperature wines are the same as those in hotter area

sometimes vats are patched animal blood - protain for maintenance/fining - long time ago forbidden unless analysis from a slaughter house due to mad cow disease. used for maintenance inside vat bc it helps retains wood inside, outside we use paper

fresh vat + sulfur so it does not oxidize

ancient ways to maintain vats/oak boats/oak in general

barrel aging 225L Bordeaux barrels always American oak more available

historically barrels were used for transportation, wood was used - at first cherry wood, chestnut, oak, any type. soon discovered oak is less invasive not mask fruit in general more american than french oak

age 10 barrels majority 6 years, store in barrels which are containers very gentle micro oxygenation but not a lot of lignin's, tannins/astringency/character

after 10 years replace staves most barrels restored more than once

Tondonia white vs red: white made as if it were red, but no full fermentation with skin, just skin contact of 2-3 days even more retaining more preserves allowing greater age worthiness, variety - Viura Malvasia

Rose: exactly the same: blending: Grenache due to pale color, Viura - freshness and aging, Tempranillo - aging, flavor; skin contact - cannot be long bc darker color will not age for rose/white which might psychologically scare consumers off; other than that same vinification

extra containers cement vats for wine storage

12900 barrels in aging cellar, for bottling: blend/fine in big vats then to a bottling line for reserva wines, blend/fine/homonization in vats return to barrels for bottling for gran reserva there can be 3-4 months between fining and bottling thus bottle variation so Tondonia is not that consistent not obsessed with no bottle variation never exactly the same

moths in cellar that attack corks so they leave spiders and spider webs that eat moths but normally corks attacked are retained with bottles never changed them they didnt destroy the wines so wax all the wines to avoid attacks from moths

no flor existence, no biological aging, suffer less contaminations than clean cellars from flor; flor exists in every winery when not topping up but no exceptional amount there's always that risk

high humidity in natural 100% humidity, appears very old 100+ but you can find 30-year-old barrels on average

enjoy the wine: depends on your body temperature, season, environment, historically room temperature not too cold not heated, we never decant - should have the privilege of smelling first to decide if decant, you can

let a gran reserva breathe for an hour but i think you miss the aromas evolution; no rules as long as you can enjoy, i dont like it chilled - taking the soul out of them! if need to chill in hot weather, chill with ice gently whites should not be drunk as cold as other whites, almost like red wine