

LOPEZ DE HEREDIA

2004 GRAVONIA CRIANZA

"A visit to the venerable Bodega Lopez de Heredia, located in the Rioja Alta capital of Haro, is akin to entering a time machine taking you back 100 years."

-- Robert Parker's Wine Advocate

A Collection of Spain's Most Celebrated Wines

What are the critics saying?

"The 2004 Vina Gravonia Blanco is pure Viura from a vineyard named after the white wines from Graves in Bordeaux, which Don Rafael Lopez de Heredia y Landeta, founder of the winery, admired. It is aged for four years in used barrels, raked every six months and bottled after being fined with egg whites. 40,000 bottles were produced in the great 2004 vintage. It has a bright, shiny (almost fluorescent!) yellow color and a fresh nose of citric fruit (pink grapefruit), fennel, dried flowers, chamomile, beeswax and hints of mushrooms. The palate has superb acidity, which gives it incredible freshness with great delineation and purity of flavors finishing very dry with a mineral, almost saline note. It invites you to have another bottle! This wine is labeled Crianza, but the aging times (and the quality) greatly exceed the requirements for the category. It's sold almost a decade after the vintage year, so I still consider it a real bargain. Delicious now, but it should age with style. Drink new-2024."

94/100 Points - Robert M. Parker, Jr.

The Specs...

Varietal: 100% Viura

Vineyard Age: 40-60 years

Price/bottle: \$38.00

Price/case: \$228.00

Format: 6 x 750mL

Aging: 4 years in older oak barrels and another 6 years in bottle before release

Food Pairings: Seared tuna, grilled sea-bass, sea bream or mackerel or with boldly seasoned chicken or pork

