



VIÑA
BUJANDA

Viña Bujanda Crianza 2016

VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Crianza

ALCOHOL DEGREE: 13,5% v/v.

TOTAL ACIDITY: 5,9 g/l. Tátrica

HARVEST DATE: October 2016

BOTTLING DATE: October 2018

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Maceration for 12 days

AGEING: 12 months in American oak- tree barrel

VINTAGE REPORT

After a dry summer the harvest was one month later than the previous one, and also as dry as during the summer, allowing thus an excellent grape sanity. Due to the green harvesting in summer, the concentration and quality of the grapes was extraordinary, a superior quality vintage for us.

TASTING NOTES

Colour:

Medium-high intensity, purple red color and bluish rim. Dense and colourful leg.

Nose:

Aromas to blackberry and bilberry together with spicy tones (clove and cinnamon) from the American oak-tree, mild tobacco and light balsamic notes. The Tempranillo variety showing its typical elegance and complexity.

Palate:

Of the three tasting phases, this is the one with a highest score, showing a wide, fresh and silky attack, developing a great volume and structure. Long and tasty ending with an extraordinary after-nose aroma.

Food Pairing:

Medium-aged cheeses. White and red meats. Lamb, cooked fishes and stews such as tuna with potatoes, beans, and beans with partridge.



@vinabujanda



/vinabujanda

www.vinabujanda.com

<http://www.entrevinosypagos.com/en/>