



V I Ñ A
BUJANDA

Viña Bujanda Crianza 2014



VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Crianza

ALCOHOL DEGREE: 13% v/v.

TOTAL ACIDITY: 5,5 g/l. Tártrica

HARVEST DATE: 3rd week of September

BOTTLING DATE: October 2016

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Maceration for 14 days

AGEING: 12 months in American oak- tree barrel

VINTAGE REPORT

The main characteristic of this year was the lack of rainfall in spring and a mild summer wich gave a uniform and total ripening. The rain during the harvest marked two vintages, one before and one after.

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.



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