

Viña Bujanda Gran Reserva 2010



VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Gran Reserva

ALCOHOL DEGREE: 13% v/v.

TOTAL ACIDITY: 5,6 g/l. Tárrica

HARVEST DATE: 1st week of October

BOTTLING DATE: September 2013

VINIFICATION: Fermentation in stainless steel temperature-controlled vats. 17 days maceration.

AGEING: 24 months in French and American oak barriques.

VINTAGE REPORT

Balance is the best word to define this vintage, with an average rainfall and great ripening of the grapes, low alcohol degree. Elegance and concentration.

TASTING NOTES

Colour:

Intense cherry colour with blue rim, Bright and crystalline.

Nose:

Elegant and complex with hints of woodwork, vanilla, cigar-box and spices. Recall of blackberry, plums in liqueur.

Palate:

Intense with a big volume developing on the palate, showing a big freshness and elegance. Well balanced acidity with the alcohol. Rounded and rich. Long finish.

Food Pairing:

Medium and well matured cheeses. Strong and powerful stews. Steamed vegetables, legumes and chicken soup



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