

Viña Bujanda Reserva 2013

VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Reserva

ALCOHOL DEGREE: 13.5% v/v.

TOTAL ACIDITY: 6.4 g/l. Tártrica

HARVEST DATE: October 2013

BOTTLING DATE: January 2016

VINIFICATION: Fermentation in stainless steel tank with temperature control. Maceration 20 days

AGEING: 18 months in American (70%) and French (30%) oak-tree barrel

VINTAGE REPORT

2013 has been the coldest harvest of the last hundred years. The climate change contrasts brought us a cold and very rainy year, which caused a late harvest influenced by the rainfall. The grape selection and the winery job of our technical department made possible to get young and crianza wines of an excellent quality. We will have to follow the barrel evolution for the reservas and gran reservas.

TASTING NOTES

Colour:

Bright and crystalline of high intensity, purple colour with blue rim.

Nose:

Elegant and complex with tobacco and wood notes. Recall of blackberry, plums in liqueur, and sloes. Powerful afternose with milky notes.

Palate:

Intense attack with a big volume developing on the palate, showing a big freshness and elegance. Very long and elegant aftertaste.

Food Pairing:

Medium and well matured cheeses. Regarding meats, it goes perfect with red meats, roasted meats, and big game.



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