



VIÑA  
BUJANDA

# Viña Bujanda Tempranillo 2018

**VINEYARD:** Rioja Alta & Rioja Alavesa

**VARIETY:** 100% Tempranillo

**D.O.:** Calificada Rioja

**CATEGORY:** Young

**ALCOHOL DEGREE:** 12,5% v/v.

**TOTAL ACIDITY:** 5,6 g/l. Tátrica

**HARVEST DATE:** September 2018

**BOTTLING DATE:** January 2019

**VINIFICATION:** Fermentation in stainless steel tanks with temperature control. Fermentation-maceration for 16 days.

## VINTAGE REPORT

Year marked by spring storms, which we missed in the vast majority of our plots, and by the large amount of water that led to a very late harvest. The autumn rains respected us in the harvest and when they arrived we had finished, and they added humidity to the land. An extremely mild winter and absent of rains led us to a very rainy spring. March and April left abundant rainfall to maintain a significant level of water reserves. The month of August already suggested a late harvest since the temperatures were very soft during the day and fresh during the night. In this way, we were able to reach a perfect maturation although with some shrinkage compared to the expected by the incidence of storms. The 2018 harvest has been of extraordinary quality, with wines of great structure and aging potential, good acidity and very elegant.

## TASTING NOTES

### Colour:

Medium-high intensity, blue and violet tones. Abundant and dense leg.

### Nose:

High intensity, with precise Rioja Tempranillo character, the black berries and red berries (cassis, blackberry and raspberry) showing up, mixed up with milky aromas and light recall of cream candy.

### Palate:

Very smooth attack in the mouth, with round development showing a big glyceric load that allows a very long final.

### Food Pairing:

Specially indicated for jam tapas, sobrasada (chorizo paste), patés and cheese fondues. Very adequate for white meats and fishes in sauce.



@vinabujanda



/vinabujanda

[www.vinabujanda.com](http://www.vinabujanda.com)

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