

Viña Bujanda Organic Wine 2018

VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Young

ALCOHOL DEGREE: 13,5% v/v.

TOTAL ACIDITY: 4,9 g/l. Tartaric

HARVEST DATE: September 2018

BOTTLING DATE: January 2018

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. Very clean.

Nose:
Black and red berries (cassis, blackberry and raspberry) mixed with milky aromas.

Palate:
Very smooth attack in the mouth, with round development showing up at the end and in the aftertaste.

Food Pairing:
Very indicated for sausages, especially jam tapas and cheeses. Very suitable for white meats and sausages.

