



V I Ñ A
BUJANDA

Viña Bujanda Tempranillo 2017



VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Joven

ALCOHOL DEGREE: 12,5% v.v

TOTAL ACIDITY: 5,4 g/l. Tártrica

HARVEST DATE: 4th week of September 2018

BOTTLING DATE: January 2019

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Fermentation-maceration for 14 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:

Clean and bright, fucsia colour with violet tones.

Nose:

Very fruity in nose, the strawberry, cassis and raspberry aromas showing up, with citric recall. Vey complex, attractive.

Palate:

Fresh, wide and big volume in mouth, with fresh fruity afternose, a very long final and a tasty aftertaste.

Food pairing:

Specially indicated for pasta and rice. The best meats for this wine is the white one. It is ideal for fish and for mild cheeses.



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