

Viña Bujanda Viura 2018

VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Viura

D.O.: Calificada Rioja

CATEGORY: Joven

ALCOHOL DEGREE: 12,00% v.v

TOTAL ACIDITY: 5,5 g/l. Tátrica

HARVEST DATE: 3rd week of 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:

Bright and clean, lemon yellow colour with greenish glints. Crystalline and glyceric.

Nose:

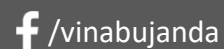
Medium-high intensity, with flowery aromas of pineapple, green apple, white-flower vegetables and fresh cut hay.

Palate:

Fresh attack with big volume, developing a silky and kind passing through the mouth. Long final with a very fresh aftertaste.

Food pairing:

Specially indicated for fish, shellfish and smooth cheeses. It also goes perfectly with gratin pasta and fish and vegetable rice.



www.vinabujanda.com

www.entrevinosypagos.com