



VIÑA  
BUJANDA

# Viña Bujanda Crianza 2016

**VINEYARD:** Rioja Alta & Rioja Alavesa

**VARIETY:** 100% Tempranillo

**D.O.:** Calificada Rioja

**CATEGORY:** Crianza

**ALCOHOL DEGREE:** 13% v/v.

**TOTAL ACIDITY:** 5,3 g/l. Tátrica

**HARVEST DATE:** September

**BOTTLING DATE:** October 2018

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

**AGEING:** 12 months in American oak- tree barrel

## VINTAGE REPORT

After a dry summer the harvest was one month later than the previous one, and also as dry as during the summer, allowing thus an excellent grape sanity. Due to the green harvesting in summer, the concentration and quality of the grapes was extraordinary, a superior quality vintage for us.

## TASTING NOTES

### Colour:

Medium-high intensity, purple red color and bluish rim. Dense and colourful leg.

### Nose:

Aromas to blackberry and bilberry together with spicy tones (clove and cinnamon) from the American oak-tree, mild tobacco and light balsamic notes. The Tempranillo variety showing its typical elegance and complexity.

### Palate:

Of the three tasting phases, this is the one with a highest score, showing a wide, fresh and silky attack, developing a great volume and structure. Long and tasty ending with an extraordinary after-nose aroma.

### Food Pairing:

Medium-aged cheeses. White and red meats. Lamb, cooked fishes and stews such as tuna with potatoes, beans, and beans with partridge.



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