

# Viña Bujanda Crianza 2018



**VINEYARD:** Rioja Alta & Rioja Alavesa

**VARIETY:** 100% Tempranillo

**D.O.:** Calificada Rioja

**CATEGORY:** Crianza

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

**TOTAL ACIDITY:** 5,6 g/l. Tártrica

**HARVEST DATE:** 4th week of September

**BOTTLING DATE:** June 2020

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

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

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## VINTAGE REPORT

Year marked by spring storms, that led to a very late harvest. An extremely mild winter and absent of rains led us to a very rainy spring. 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.

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## 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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