

Viña Bujanda Reserva 2015



VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Reserva

ALCOHOL DEGREE: 13,5% v/v.

TOTAL ACIDITY: 5,9 g/l. Tárrica

HARVEST DATE: September 2015

BOTTLING DATE: March 2018

VINIFICATION: Fermentation in stainless steel tank with temperature control. Maceration 18 days

AGEING: 24 months in American (70%) and French (30%) oak-tree barrel

VINTAGE REPORT

A Vintage marked by an early ripening, due to the high temperatures during July, with the result of an early harvest, but showing a nice structure and good tannins. It will be very much recommended for wines we expect to be aging quite long, both in wooden barrels and bottles. Wines of a great longevity potential, so called "Vins de garde".

TASTING NOTES

Colour:

Bright and crystalline of high intensity, purple colour with blue rim.

Nose:

Elegant and complex with tobacco and wood notes. Recall of blackberry, plums in liqueur, and sloes. Powerful afternose with milky notes.

Palate:

Intense attack with a big volume developing on the palate, showing a big freshness and elegance. Very long and elegant aftertaste.

Food Pairing:

Medium and well matured cheeses. Regarding meats, it goes perfect with red meats, roasted meats, and big game.

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