

# Viña Bujanda Crianza 2019

**VINEYARD:** Rioja Alta & Rioja Alavesa

**VARIETY:** 100% Tempranillo

**D.O.:** Calificada Rioja

**CATEGORY:** Crianza

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

**TOTAL ACIDITY:** 5,4 g/l. Tátrica

**HARVEST DATE:** 3<sup>rd</sup> week of September

**BOTTLING DATE:** December 2021

**VINIFICATION:** Fermentation in stainless steel tanks with temperature control. Maceration for 17 days

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

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## VINTAGE REPORT

“Balance” would be the word to qualify this specific Vintage.

On the Rioja region, it has been mainly a dry year with a mild summer, with some showers which covered the spring waterless period and without excessive warm weather, giving a slow ripening of the grapes. In our records this 2019 Vintage, will be rated as one of the best Vintages of the XXI Centuries and the production will be similar to the one stated by the Rioja's Board.

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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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