

VIÑA BUJANDA



PRODUCER PROFILE

Estate owned by: Familia Martínez Bujanda
Winemaker: Lauren Rosillo
Total acreage under vine: 300
Estate founded: 1889
Winery production: 740,000 Bottles
Region: DOCa Rioja
Country: Spain

Crianza 2014

WINE DESCRIPTION

Vina Bujanda Crianza is made from 100% Tempranillo and comes from the Rioja Alta and Rioja Alavesa estate vineyards. The wine is aged 12 months in French and American oak.

ABOUT THE VINEYARD

The 120 hectares of Viña Bujanda are divided into 18 plots, between 20 and 60 years old, with an average of 30 years. The estates are in Rioja Alta and Rioja Alavesa sub-areas, Logroño and Oyón basically, although the plots are very different from each other talking about soil compositions and sun exposure.

Viña Bujanda vineyards are of clay-calcareous and clay-ferrous soils. The first ones, with a typical ochre color are usual in Rioja Alavesa and part of Rioja Alta. They are ideal for Tempranillo and for the wine ageing. The clay-ferrous soils, with a reddish colour and typical in areas such as the Upper Najerilla are poor in organic material and offer bodied fresh reds and mineral substances that perfectly complement with the ones from the clay-calcareous areas, to offer a perfect balance which has always distinguished the traditional Riojas.

Viña Bujanda grows Tempranillo (red), Graciano (red) and Viura (white), the two most representative varieties of the wine region.

WINE PRODUCTION

The work at the vineyards determines all the Familia Martínez Bujanda elaborations. The 18 plots into which the 120 hectares of Viña Bujanda vineyards are divided, are grown and vinified in tanks separately at the winery. Later, our team blends them to get the profile that has always distinguished the best Riojas: wines of good color and medium degree, not abusing the over extractions, where the elegance, silkiness and complexity of nuances are the main characteristics.

Fields are worked with a concept of sustainable viticulture, using natural organic material (skins and rest of pruning) to fertilize the vineyards and respecting the non-interventionist tradition inherited from our grand- and great-grandparents

At the wineries we count on the most modern and advanced technologies to guarantee the innovation and constant quality of all our wines.

Viña Bujanda winery has 2,000 barrels of American and French oak-tree, from selected barrel-makers, that combine the traditional ageing of the area with the subtle touches of the wood for the Viña Bujanda Crianza, Reserva, Gran Reserva and Graciano.

TASTING NOTES

Aromas of blackberry with spicy tones (clove and cinnamon) from American oak, mild tobacco and light balsamic notes. The Tempranillo variety showing its typical elegance and complexity. Fresh and silky tannins, developing a great volume and structure. Long and tasty ending with an extraordinary after-nose aroma.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard name:	Rioja Alta and Alavesa
Vineyard size:	300 acres
Soil composition:	Clay
Training method:	Free System and trellesing sytem
Elevation:	1,476 feet
Vines/acre:	1,214
Yield/acre:	2.4 tons
Exposure:	Eastern / Western
Year vineyard planted:	1977
Average Vine Age:	30-35 years

©2019 · Selected & Imported by Winebow Inc., New York, NY · winebow.com

Harvest time:	October
First vintage of this wine:	2006
Bottles produced of this wine:	300,000

WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	16 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Full
Fining agent:	Bentonite
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	<6 years
Type of oak:	French and American
Length of aging before bottling:	12 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.3 %
pH level:	3.5
Residual sugar:	2.2 g/L
Acidity:	5.8 g/L