

# 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

## Tinto 2016

### WINE DESCRIPTION

Bujanda Tinto is a Rioja Joven, which means "young" and refers to the fact that it sees no oak aging. It is made from 100% Tempranillo from estate vineyards in the Rioja Alta and Alavesa sub-regions. These grapes are harvested through September and October and then fermented in stainless steel tanks for 17 days.

### TASTING NOTES

This wine is ruby red with purple highlights. Fresh and fruity, it is a perfect sipper and refreshing even in warmer weather (try it with a slight chill!). The nose shows red berry, blue fruit, and spice, while the palate is medium bodied with food-friendly acidity.

### FOOD PAIRING

Pair this wine with migas, paella, smoked salmon, or sashimi tuna.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Rioja Alta and Alavesa
Vineyard size:	300 acres
Soil composition:	Clay-Loam
Training method:	Bush Espalier
Elevation:	1,485 feet
Vines/acre:	1,200
Yield/acre:	2.4 tons
Exposure:	Eastern / Western
Year vineyard planted:	1977
Harvest time:	September
First vintage of this wine:	2010
Bottles produced of this wine:	75,000

### WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	18 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Yes
Length of bottle aging:	19 months

### ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.5
Residual sugar:	3.8 g/L
Acidity:	5.6 g/L
Dry extract:	29.0 g/L