

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 2017

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.

WINE PRODUCTION

Fermentation in temperature-controlled stainless steel tanks. Fermentation-maceration for 15 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 jam tapas, sobrasada (chorizo paste), patés and cheese fondue. Works well with white meats and fishes in sauce.

VINEYARD & PRODUCTION INFO

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| 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

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|-----------------------------------|-----------------------|
| Varietal composition: | 100% Tempranillo |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 15 days |
| Fermentation temperature: | 81 °F |
| Maceration technique: | Pumpovers |
| Length of maceration: | 15 days |
| Malolactic fermentation: | Yes |
| Length of bottle aging: | 19 months |

ANALYTICAL DATA

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| Alcohol: | 13.0 % |
| Acidity: | 5.5 g/L |