

# VIÑA BUJANDA



## PRODUCER PROFILE

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

## Bujanda Crianza 2009

### WINE DESCRIPTION

Vina Bujanda Crianza is made from 100% Tempranillo and comes from the Rioja Alta and Rioja Alavesa vineyards. The grapes are harvested in the first week of October and are fermented in stainless steel tanks. The wine is aged in French and American oak.

### TASTING NOTES

Vina Bujanda Crianza, made from 100% Tempranillo has an excellent balance. It has low to moderate acidity. The palate consists of fresh strawberries and spice that age into flavours of rich cherry and tobacco.

### FOOD PAIRING

Pair with cured ham, paellas, and schwarma.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Rioja Alta and Alavesa
Vineyard size:	300
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:	2006
Bottles produced of this wine:	300,000

### WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Yes
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:	24 months

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.6
Residual sugar:	1.9 g/L
Acidity:	6 g/L
Dry extract:	33.7 g/L