

VIÑA BUJANDA



PRODUCER PROFILE

Estate owned by: Familia Martínez Bujanda
Winemaker: Lauren Rosillo
Total acreage under vine: 300
Estate founded: 1889
Winery production: 20,000 Bottles
Region: DOCa Rioja
Country: Spain

Bujanda Reserva 2006

WINE DESCRIPTION

Viña Bujanda Reserva, made of 100% Tempranillo, comes from Rioja Alta and Alavesa areas. Grapes are grown in clay and harvested during the first week of October. The wine is then fermented in stainless steel tanks for 16 days and aged in oak for 20 months before it is ready to enjoy. The resulting wine shows intense complexity and great aging potential.

TASTING NOTES

Deep purple with garnet highlights, this wine shows deep, spicy aromas of blueberries, leather, mocha, and cacao. On the palate, it shows round tannins, crisp acidity, and balanced body.

FOOD PAIRING

Pair this wine with juicy steaks, lamb chops, and beef kebab.

VINEYARD & PRODUCTION INFO

Vineyard name:	Rioja Alta and Alavesa
Vineyard size:	300
Soil composition:	Clay
Training method:	Bush and espalier
Elevation:	1,485 feet
Vines/acre:	1,200
Yield/acre:	2.4 tons
Exposure:	Eastern/Western
Year vineyard planted:	1977
Harvest time:	October
First vintage of this wine:	2004
Bottles produced of this wine:	20,000

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:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	Less than 6 years
Type of oak:	French and American oak
Length of aging before bottling:	20 Months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	1.9 g/L
Acidity:	5.7 g/L
Dry extract:	30 g/L