

VIÑA BUJANDA



PRODUCER PROFILE

Estate owned by: Familia Martínez Bujanda
Winemaker: Lauren Rosillo
Total acreage under vine: 300
Estate founded: 1889
Winery production: 75,000 Bottles
Region: DOCa Rioja
Country: Spain

Bujanda 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.

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

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:	2010
Bottles produced of this wine:	75,000

WINEMAKING & AGING

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

Alcohol:	13%
Acidity:	5.5 g/L