

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 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
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 g/L