

# 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 Gran Reserva 2010

### WINE DESCRIPTION

Viña Bujanda Gran Reserva, made of 100% Tempranillo, comes from Rioja Alta and Alavesa areas. The wine is fermented in stainless steel tanks for 162 days and aged in oak for 24 months before it is ready to enjoy. The resulting wine shows intense complexity and great aging potential.

The 120 hectares of Viña Bujanda are divided into 18 plots, between 20 and 60 years old, with an average of 30 years. The estates are in Rioja Alta and Rioja Alavesa sub-areas, Logroño and Oyón basically, although the plots are very different from each other talking about soil compositions and sun exposure.

Viña Bujanda vineyards are of clay-calcareous and clay-ferrous soils. The first ones, with a typical ochre color are usual in Rioja Alavesa and part of Rioja Alta. They are ideal for Tempranillo and for the wine ageing. The clay-ferrous soils, with a reddish colour and typical in areas such as the Upper Najerilla are poor in organic material and offer bodied fresh reds and mineral substances that perfectly complement with the ones from the clay-calcareous areas, to offer a perfect balance which has always distinguished the traditional Riojas.

Fermentation in temperature-controlled stainless steel vats. 19 days of maceration.

### TASTING NOTES

Intense cherry colour with blue rim, Bright and crystalline. Elegant and complex with hints of woodwork, vanilla, cigar-box and spices. Recall of blackberry, plums in liqueur. Intense with a big volume developing on the palate, showing a big freshness and elegance. Well-balanced acidity with the alcohol. Rounded and rich. Long finish.

### FOOD PAIRING

Medium and well matured cheeses. Strong and powerful stews. Steamed vegetables, legumes and chicken soup

### VINEYARD & PRODUCTION INFO

|                                |                                   |
|--------------------------------|-----------------------------------|
| Vineyard name:                 | Rioja Alta and Alavesa            |
| Vineyard size:                 | 300                               |
| Soil composition:              | Clay                              |
| Training method:               | Free System and Trellesing system |
| Elevation:                     | 1,477 feet                        |
| Vines/acre:                    | 1,214                             |
| 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                            |
| Average Wine Age:              | 30-35 years                       |

### WINEMAKING & AGING

|                                   |                       |
|-----------------------------------|-----------------------|
| Varietal composition:             | 100% Tempranillo      |
| Fermentation container:           | Stainless steel tanks |
| Length of alcoholic fermentation: | 16 days               |
| Fermentation temperature:         | 82 °F                 |
| Maceration technique:             | Pumpovers             |
| Length of maceration:             | 6 days                |
| Malolactic fermentation:          | Full                  |
| Fining agent:                     | Bentonite             |
| Type of aging container:          | Barrels               |
| Size of aging container:          | 225 L                 |
| Age of aging container:           | Less than six years   |
| Type of oak:                      | French and American   |
| Length of aging before bottling:  | 24 months             |
| Length of bottle aging:           | 4 years               |

### ANALYTICAL DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 13.6%   |
| pH level:       | 3.3     |
| Residual sugar: | 2 g/L   |
| Acidity:        | 5.8 g/L |
| Dry extract:    | 27 g/L  |