

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 2016

WINE DESCRIPTION

Vina Bujanda Crianza is made from 100% Tempranillo and comes from the Rioja Alta and Rioja Alavesa estate vineyards. The wine is aged 12 months in American oak barrels.

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 tanks. Maceration for 12 days.

TASTING NOTES

Aromas of blackberry with spicy tones (clove and cinnamon) from American oak, mild tobacco and light balsamic notes. The Tempranillo variety showing its typical elegance and complexity. Fresh and silky tannins, developing a great volume and structure. Long and tasty ending with an extraordinary after-nose aroma.

FOOD PAIRING

Pair with Medium-aged cheeses. White and red meats. Lamb, cooked fishes and stews such as tuna with potatoes, beans, and beans with partridge.

VINEYARD & PRODUCTION INFO

Training method:	Free System and trellising system
Elevation:	1,476 feet
Vines/acre:	1,214
Exposure:	Eastern / Western
Year vineyard planted:	1977
Harvest time:	October
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:	16 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers
Length of maceration:	12 days
Malolactic fermentation:	Full
Fining agent:	Bentonite
Size of aging container:	225 L
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5%
Acidity:	5.9 g/L