

Viña Bujanda Organic 2019

VINEYARD: Rioja

VARIETY: Tempranillo

D.O.: Calificada Rioja

CATEGORY: Young

ALCOHOL DEGREE: 13,5% v/v.

TOTAL ACIDITY: 5,4 g/l. Tártrica

HARVEST DATE: September 2019

BOTTLING DATE: February 2022

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Fermentation-maceration for 17 days.

VINTAGE REPORT

Balance” would be the word to qualify this specific Vintage.

On the Rioja region, it has been mainly a dry year with a mild summer, with some showers which covered the spring waterless period and without excessive warm weather, giving a slow ripening of the grapes. In our records this 2019 Vintage, will be rated as one of the best Vintages of the XXI Centuries and the production will be similar to the one stated by the Rioja’s Board.

TASTING NOTES

Colour:

Medium-high intensity, blue and violet tones. Very clean.

Nose:

High intensity, black and red berries (cassis, blackberry and raspberry) mixed with milky aromas.

Palate:

Very smooth attack in the mouth, with round development showing up at the end and in the aftertaste. Very long final.

Food Pairing:

Indicated for sausages, specially jam tapas and cheese. Very suitable for white meats.



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