

Viña Bujanda Viura 2022



VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Viura

D.O.: Calificada Rioja

CATEGORY: Joven

ALCOHOL DEGREE: 12,5% v.v

TOTAL ACIDITY: 4,8 g/l. Tártrica

HARVEST DATE: 4th week of September

BOTTLING DATE: February 2023

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Fermentation-maceration for 16 days.

VINTAGE REPORT

It has been a harvest in which extraordinary weather conditions have prevailed. "As the summer has been so hot and without rainfall, there was tension and some concern to see how this campaign would develop." But the rains at the end of summer were very good for the correct evolution of the vineyard. Its main characteristic has been the great balance between production and the vegetable part. Therefore, and once the harvest is over, we can confirm that we have very good quality grapes with good color appearance and structure.

TASTING NOTES

Colour:

Bright and clean, lemon yellow colour with greenish glints. Crystalline and glyceric.

Nose:

Medium-high intensity, with flowery aromas of pineapple , green apple, white-flower vegetables and fresh cut hay.

Palate:

Fresh attack with big volume, developing a silky and kind passing through the mouth . Long final with a very fresh aftertaste.

Food pairing:

Specially indicated for fish, shellfish and smooth cheeses. It also goes perfectly with gratin pasta and fish and vegetable rices.



@vinabujanda



/vinabujanda

www.vinabujanda.com
www.entrevinosypagos.com