

Viña Bujanda Graciano 2014

VINEYARD: Peña Logroño. Rioja Alta esa

VARIETY: 100% Graciano

D.O.: Calificada Rioja

CATEGORY: Generic

ALCOHOL DEGREE: 13,5% v/v.

TOTAL ACIDITY: 5,9 g/l. Tártrica

HARVEST DATE: 4th week of September

BOTTLING DATE: April 2016

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

AGEING: 12 months in French oak- tree barrel

VINTAGE REPORT

The main characteristic of this year was the lack of rainfall in spring and a mild summer wich gave a uniform and total ripening. The rain during the harvest marked two vintages, one before and one after.

TASTING NOTES

Colour:

Intense colouring, with a red tonality typical from this variety. Purple rim, with abundant, dense and tinted tears.

Nose:

Very intense with clear aromas of red fruits like raspberry, and fresh plum. Hints of cream caramel and tea. Very complex and varietal.

Palate:

Its initial entry is smooth and silky, round, with no sharp edges showing great backbone. Powerful flavours with a great balance between the sweetness of the alcohol and the natural acidity. Long and sapid finish with mentholated impressions.

Pairing:

Combines perfectly with cheeses and barbecued red meat. Intended for Italian rice dishes.

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