

Viña Bujanda Reserva 2017

VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Reserva

ALCOHOL DEGREE: 13,5% v/v.

TOTAL ACIDITY: 6,0 g/l. Tártrica

HARVEST DATE: September- October 2017

BOTTLING DATE: January 2021

VINIFICATION: Fermentation in stainless steel tank with temperature control. Maceration 18 days

AGEING: 24 months in American (70%) and French (30%) oak-tree barrel

VINTAGE REPORT

This vintage is marked by the frosts in the spring, and for the large water shortage that led us to a very early harvest. Only the autumn rains brought humidity to the soil. An extremely mild winter without rainfalls preceded a spring of also very short rainfall. May and June had rains just to keep a minimum hydric level in the plant. In August we anticipated a very early harvest and just at the end of the month a water storm offered us 40 liters per square meter which was extremely good for the plant and for the harvest. As a result the perfect maturity came some days later.

TASTING NOTES

Colour:

Bright and crystalline of high intensity, purple colour with blue rim.

Nose:

Elegant and complex with tobacco and wood notes. Recall of blackberry, plums in liqueur, and sloes. Powerful afternose with milky notes.

Palate:

Intense attack with a big volume developing on the palate, showing a big freshness and elegance. Very long and elegant aftertaste.

Food Pairing:

Medium and well matured cheeses. Regarding meats, it goes perfect with red meats, roasted meats, and big game.

@vinabujanda

/vinabujanda

www.vinabujanda.com

www.entrevinosypagos.com/en/

