

# Viña Bujanda Tempranillo 2022



**VINEYARD:** Rioja Alta & Rioja Alavesa

**VARIETY:** 100% Tempranillo

**D.O.:** Calificada Rioja

**CATEGORY:** Young

**ALCOHOL DEGREE:** 12% v.v

**TOTAL ACIDITY:** 5,5 g/l. Tártrica

**HARVEST DATE:** 2<sup>nd</sup> 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:

Clean and bright, fucsia colour with violet tones.

### Nose:

Very fruity in nose, the strawberry, cassis and raspberry aromas showing up, with citric recall. Vey complex, attractive.

### Palate:

Fresh, wide and big volume in mouth, with fresh fruity afternose, a very long final and a tasty aftertaste.

### Food pairing:

Specially indicated for pasta and rice. The best meats for this wine is the white one. It is ideal for fish and for mild cheeses.



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