

Viña Bujanda Tempranillo 2022



VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Young

ALCOHOL DEGREE: 13% v/v.

TOTAL ACIDITY: 4,9 g/l. Tártrica

HARVEST DATE: September 2021

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:

Medium-high intensity, blue and violet tones. Abundant and dense leg.

Nose:

High intensity, with precise Rioja Tempranillo character, the black berries and red berries (cassis, blackberry and raspberry) showing up, mixed up with milky aromas and light recall of cream candy.

Palate:

Very smooth attack in the mouth, with round development showing a big glyceric load that allows a very long final.

Food Pairing:

Specially indicated for jam tapas, sobrasada (chorizo paste), patés and cheese fondues. Very adequate for white meats and fishes in sauce.



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