

Viña Bujanda Crianza 2020



VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Crianza

ALCOHOL DEGREE: 13,5% v/v.

TOTAL ACIDITY: 5,5 g/l. Tártrica

HARVEST DATE: 4rd week of September

BOTTLING DATE: February 2023

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

AGEING: 12 months in American oak- tree barrel

VINTAGE REPORT

We have harvested grapes of extraordinary taste quality, very sapid, that have given us very true varietal style wines and that show the sub-area of origin very well. This year Rioja Alta has exceeded expectations, with very balanced wines, while in Rioja Alavesa we find great authenticity and elegance. 2020 will be a vintage to follow for many years, a great vintage that a priori, was not expected, perhaps because we were pending or stunned by other things.

TASTING NOTES

Colour:

Medium-high intensity, purple red color and bluish rim. Dense and colourful leg.

Nose:


Aromas to blackberry and bilberry together with spicy tones (clove and cinnamon) from the American oak-tree, mild tobacco and light balsamic notes. The Tempranillo variety showing its typical elegance and complexity.


Palate:

Of the three tasting phases, this is the one with a highest score, showing a wide, fresh and silky attack, developing a great volume and structure. Long and tasty ending with an extraordinary after-nose aroma.

Food Pairing:

Medium-aged cheeses. White and red meats. Lamb, cooked fishes and stews such as tuna with potatoes, beans, and beans with partridge.

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