

Viña Bujanda Tempranillo 2023



VINEYARD: Rioja Alta & Rioja Alavesa

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Young

ALCOHOL DEGREE: 12,5% v/v.

TOTAL ACIDITY: 4,8 g/l. Tártrica

HARVEST DATE: September 2023

BOTTLING DATE: February 2024

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Fermentation-maceration for 17 days.

VINTAGE REPORT

The harvest began before the usual dates, since it has been a dry and hot year and ended with slightly more unstable weather conditions, with some storms, which did not reduce the quality of the grapes, which have been exceptional. with good traces of color and structure. Very healthy and with very good phenolic maturity. Without a doubt an excellent year.

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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