

# Viña Bujanda Orgánico 2019

DOCa Rioja



## TECHNICAL DETAILS

**Variety:** 85% Tempranillo & 15% Graciano

**Category:** Young

**Alcohol Degree:** 13.5% Vol.

**Total Acidity:** 5.4 g/l. tartaric Acid

**Harvest Date:** September 2019

**Bottling Date:** February 2022

**Vinification:** Fermentation in stainless steel tanks with temperatura control. Fermentation-maceration for 17 days.



## VINEYARD

Rioja Alta & Rioja Alavesa

*An organic and sustainable Rioja*



## VINTAGE REPORT

Balance is one of the adjectives that can define this vintage in Rioja. A relatively dry year with a mild summer without excessive extremes of heat and slow ripening will make this vintage in Rioja one of the best of the 21st century. Production will be in accordance with the stipulations of the Control Board.

## TASTING NOTES

-  **Colour:** Medium-high intensity, with a bluish and violet hue. Dense and abundant legs.
-  **Nose:** Aromas of red and black fruits (redcurrants, blackberries and raspberries) mixed with pleasant dairy aromas.
-  **Palate:** Smooth entry on the palate, very pleasant, round and long aftertaste.
-  **Food Pairing:** Suitable for artisan cured meats, especially with ham tapas and cured and blue-veined cheeses. It harmonises very well with white meats.

