

Viña Bujanda Tempranillo 2023

DOCa Rioja



TECHNICAL DETAILS

Variety: 100% Tempranillo

Category: Young

Alcohol degree: 12.5% Vol.

Total acidity : 4,8 g/L. Tartaric acid

Harvest date: September 2023

Bottling date: February 2024

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



VINEYARD

Rioja Alta & Rioja Alavesa

A Rioja wine in the most traditional style



VINTAGE REPORT

The harvest began earlier than usual, as it was a dry and hot year and ended with slightly more unstable weather conditions, with storms, which did not affect the quality of the grapes, which were exceptional, with good traces of colour and structure. Very healthy and with a very good phenolic maturity. Undoubtedly an excellent year.

TASTING NOTES



Colour: Medium-high intensity, with a bluish and violet hue. Dense and abundant legs.



Nose: High intensity, with precise Rioja Tempranillo character, highlighting the aromas of black and red fruits such as raspberry, blackcurrant and blackberry, mixed with dairy aromas and slight hints of cream caramel.



Palate: Very smooth attack on the palate, with an enveloping development showing a great glyceric charge that allows it to develop a very long finish.



Food Pairing: Particularly suitable for tapas that include Serrano ham, sobrasada, pates and melted cheeses. It is also suitable for white meats and sauced fish.