

Viña Bujanda Viura 2024

DOCa Rioja



TECHNICAL DETAILS

Variety: 100% Viura

Category: Young

Alcohol degree: 12% Vol.

Total acidity: 4,9 g/L. tartaric acid

Harvest date: 3rd week of September

Bottling date: February 2025

Vinification: Fermentation in stainless steel tanks with temperatura control. Fermentation-maceration for 16 days



VINEYARD

Rioja Alta & Rioja Alavesa

*A white wine with hints of
the best Rioja terroir*



VINTAGE REPORT

The 2024 harvest in La Rioja was marked by variable weather conditions which had a significant influence on the development of the vines and the quality and quantity of grapes. In our case, with proper planning we were able to harvest each plot at the right time. In conclusion, 2024 is a vintage with good acidity, great concentration and excellent aging potential, standing out for its freshness and balance.

TASTING NOTES



Colour: Bright and clean, lemon yellow colour with greenish glints. Crystalline and glyceric.



Nose: Medium-high intensity, with floral aromas of pineapple, green apple and white flower vegetables and freshly cut hay.



Palate: Fresh attack with great volume, developing a silky and pleasant palate. Long finish with a very fresh aftertaste.



Food Pairing: Particularly suitable for fish, seafood and soft cheeses. It also goes perfectly with pasta au gratin and fish and vegetable rice dishes, such as arroz caldero.