

Viña Bujanda Rosé 2024

DOCa Rioja



TECHNICAL DETAILS

Variety: 100% Tempranillo

Category: Young

Alcohol degree: 12.5% Vol.

Total acidity : 4,3 g/L. Tartaric Acid

Harvest date: 2nd week of September

Bottling date: February 2025

Vinification: Fermentation in stainless steel tanks with temperatura control. Fermentation-maceration for 14 days



VINEYARD

Rioja Alta & Rioja Alavesa

The fresh Rioja style



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: Clean, bright, vivid fuchsia pink colour with purplish glints. Luminous and crystalline.



Nose: Very fruity nose, highlighting aromas of strawberry, raspberry and cassis, with hints of citrus. Very complex, attractive and seductive.



Palate: Fresh entry, ample and full-bodied, with hints of fresh fruit in retro nasal, a very long finish and a sweet aftertaste that make it very pleasant.



Food Pairing: Particularly suitable for pasta and rice dishes, the meats that go best with this wine are white meats. Ideal with fish and soft cheeses.