Viña Bujanda Tempranillo 2025

DOCa Rioja

VIÑA BUJANDA

TECHNICAL DETAILS

Variety: Tempranillo
Category: Young
Alcohol degree: 13% Vol.
Total acidity: 4,7 g/L. Tartaric acid
Harvest date: September-October 2025
Bottling date: February 2026
Vinification: Fermentation in stainless steel tanks with temperature control. Fermentation-maceration for 17 days.

VINEYARD

Rioja Alta & Rioja Alavesa

A Rioja wine in the most traditional style



VINTAGE REPORT

The harvest in La Rioja has seen a widespread decline, with yields 40% lower than usual. However, this reduction in quantity, combined with slow and steady ripening, has resulted in grapes of exceptional quality: impeccable health, great concentration and perfectly balanced acidity. The resulting wines are shaping up to be benchmarks of classic Rioja, comparable to the winery's finest vintages since 1889. They boast a fresh profile, marked structure and remarkable aromatic complexity.

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 aromas of black and red fruits such as raspberry, blackcurrant and blackberry, mixed with dairy aromas and light 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.