

# Viña Bujanda Gran Reserva 2016

DOCa Rioja



## TECHNICAL DETAILS

**Variety:** 100% Tempranillo

**Category:** Gran Reserva

**Alcohol degree:** 13% Vol.

**Total acidity:** 6.0 g/L. Tartaric acid

**Harvest date:** 4<sup>th</sup> week of September

**Bottling date:** June 2020

**Vinification:** Fermentation in stainless steel temperature-controlled vats. 24 days maceration.



## VINEYARD

Rioja Alta & Rioja Alavesa



## AGEING

24 months in French and American oak barrel

*The elegance of the best Rioja*



## VINTAGE REPORT

After a dry summer the harvest was one month later than the previous one, and also as dry as during the summer, allowing thus an excellent grape sanity. Due to the green harvesting in summer, the concentration and quality of the grapes was extraordinary, a superior quality vintage for us.

## TASTING NOTES



**Colour:** Intense cherry colour with a bluish rim, bright and crystalline.



**Nose:** Elegant and complex with notes of oak, vanilla, cigar box and spice. Reminiscent of blackberry, plum liqueur and sloes.



**Palate:** Intense attack developing a great volume in the mouth. It is fresh and elegant. Acidity balanced with the alcohol. Round and rich. Very long.



**Food Pairing:** Cured and semi-cured cheeses. Meat stews, steamed vegetables, pulses and soups.