

Viña Bujanda Crianza 2022

DOCa Rioja



TECHNICAL DETAILS

Variety: 100% Tempranillo

Category: Crianza

Alcohol degree: 13% Vol.

Total acidity: 5.6 g/l. Tartaric acid

Harvest date: 4rd week of September

Bottling date: March 2025

Vinification: Fermentation in stainless steel tanks with temperature control. Maceration for 18 days



VINEYARD

Rioja Alta & Rioja Alavesa



AGEING

12 months in American oak - tree barrel

*The maximum expression
of Tempranillo*



VINTAGE REPORT

It has been a harvest in which extraordinary weather conditions have prevailed. "As the summer has been so hot and without rainfall, there was tension and some concern to see how this campaign would develop." But the rain at the end of summer was very good for the correct evolution of the vineyard. Its main characteristic has been the great balance between production and the vegetable part. Therefore, and once the harvest is over, we can confirm that we have very good quality grapes with good color appearance and structure.

TASTING NOTES



Colour: Medium-high intensity, purple-red colour with a bluish meniscus rim. Dense and coloured leg.



Nose: Aromas of black fruits (blackberry and blueberry) together with spicy aromas from the American oak (clove, cinnamon), blond tobacco and light balsamic notes. Good reflection of the Tempranillo variety, showing elegance and complexity.



Palate: Of the three phases of the tasting, this is the one with the highest score, showing a broad, fresh and silky entry. It develops a great volume and structure during its journey. The finish is long, tasty and with an extraordinary aroma in retro nasal.



Food Pairing: Medium cured cheeses. White and red meats. Lamb, fish in sauce and spoon dishes such as marmitako, pochas and beans with partridge.