

Viña Bujanda Viura 2025

DOCa Rioja

TECHNICAL DETAILS

Variety: 100% Viura

Category: Young

Alcohol degree: 12% Vol.

Total acidity: 5,3 g/L. tartaric acid

Harvest date: 4rd week of September

Bottling date: February 2026

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



VINEYARD

Rioja Alta & Rioja Alavesa

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



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: 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.