

Viña Bujanda Rosé 2025

DOCa Rioja



TECHNICAL DETAILS

Variety: 100% Tempranillo

Category: Young

Alcohol degree: 12.5% Vol.

Total acidity : 5,4 g/L. Tartaric Acid

Harvest date: 3rd week of September

Bottling date: February 2026

Vinification: Fermentation in stainless steel tanks with temperatura control. Fermentation-maceration for 15 days



VINEYARD

Rioja Alta & Rioja Alavesa

The fresh Rioja 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: 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.