

VIÑA BUJANDA



PRODUCER PROFILE

Estate owned by: Familia Martínez
Bujanda
Winemaker: Lauren Rosillo
Total acreage under vine: 300
Estate founded: 1889
Winery production: 740,000 Bottles
Region: DOCa Rioja
Country: Spain

Tinto 2014

WINE DESCRIPTION

Bujanda Tinto is a Rioja Joven, which means "young" and refers to the fact that it sees no oak aging. It is made from 100% Tempranillo from estate vineyards in the Rioja Alta and Alavesa sub-regions. These grapes are harvested through September and October and then fermented in stainless steel tanks for 17 days.

TASTING NOTES

This wine is ruby red with purple highlights. Fresh and fruity, it is a perfect sipper and refreshing even in warmer weather (try it with a slight chill!). The nose shows red berry, blue fruit, and spice, while the palate is medium bodied with food-friendly acidity.

FOOD PAIRING

Pair this wine with migas, paella, smoked salmon, or sashimi tuna.

VINEYARD & PRODUCTION INFO

| | |
|--------------------------------|------------------------|
| Vineyard name: | Rioja Alta and Alavesa |
| Vineyard size: | 300 acres |
| Soil composition: | Clay-Loam |
| Training method: | Bush Espalier |
| Elevation: | 1,485 feet |
| Vines/acre: | 1,200 |
| Yield/acre: | 2.4 tons |
| Exposure: | Eastern / Western |
| Year vineyard planted: | 1977 |
| Harvest time: | September |
| First vintage of this wine: | 2010 |
| Bottles produced of this wine: | 75,000 |

WINEMAKING & AGING

| | |
|-----------------------------------|-----------------------|
| Varietal composition: | 100% Tempranillo |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 18 days |
| Fermentation temperature: | 81 °F |
| Maceration technique: | Pumpovers |
| Length of maceration: | 5 days |
| Malolactic fermentation: | Yes |
| Length of bottle aging: | 19 months |

ANALYTICAL DATA

| | |
|-----------------|----------|
| Alcohol: | 13.3 % |
| pH level: | 3.6 |
| Residual sugar: | 2.5 g/L |
| Acidity: | 5.1 g/L |
| Dry extract: | 29.0 g/L |

