

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

Vina Bujanda Gran Reserva 2011

WINE DESCRIPTION

Viña Bujanda Gran Reserva, made of 100% Tempranillo, comes from Rioja Alta and Alavesa areas. The wine is fermented in stainless steel tanks for 162 days and aged in oak for 24 months before it is ready to enjoy. The resulting wine shows intense complexity and great aging potential.

ABOUT THE VINEYARD

The 120 hectares of Viña Bujanda are divided into 18 plots, between 20 and 60 years old, with an average of 30 years. The estates are in Rioja Alta and Rioja Alavesa sub-areas, Logroño and Oyón basically, although the plots are very different from each other talking about soil compositions and sun exposure.

Viña Bujanda vineyards are of clay-calcareous and clay-ferrous soils. The first ones, with a typical ochre color are usual in Rioja Alavesa and part of Rioja Alta. They are ideal for Tempranillo and for the wine ageing. The clay-ferrous soils, with a reddish colour and typical in areas such as the Upper Najerilla are poor in organic material and offer bodied fresh reds and mineral substances that perfectly complement with the ones from the clay-calcareous areas, to offer a perfect balance which has always distinguished the traditional Riojas.

WINE PRODUCTION

Fermentation in temperature-controlled stainless steel vats. 19 days of maceration.

TASTING NOTES

Intense cherry colour with blue rim, Bright and crystalline. Elegant and complex with hints of woodwork, vanilla, cigar-box and spices. Recall of blackberry, plums in liqueur. Intense with a big volume developing on the palate, showing a big freshness and elegance. Well-balanced acidity with the alcohol. Rounded and rich. Long finish.

FOOD PAIRING

Medium and well matured cheeses. Strong and powerful stews. Steamed vegetables, legumes and chicken soup

VINEYARD & PRODUCTION INFO

Training method:	Free System and Trellesing system
Elevation:	1,477 feet
Vines/acre:	1,214
Exposure:	Eastern / Western
Year vineyard planted:	1977
Harvest time:	4th week of September
First vintage of this wine:	2004

WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Length of alcoholic fermentation:	16 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers
Fining agent:	Bentonite
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	Less than six years
Type of oak:	French and American
Length of aging before bottling:	24 months
Length of bottle aging:	4 years

ANALYTICAL DATA

Alcohol:	13.5 %
Acidity:	5.7 g/L

