

# 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 2017

### 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.

### WINE PRODUCTION

Fermentation in temperature-controlled stainless steel tanks. Fermentation-maceration for 15 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 jam tapas, sobrasada (chorizo paste), patés and cheese fondue. Works well with white meats and fishes in sauce.

## 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: | 15 days               |
| Fermentation temperature:         | 81 °F                 |
| Maceration technique:             | Pumpovers             |
| Length of maceration:             | 15 days               |
| Malolactic fermentation:          | Yes                   |
| Length of bottle aging:           | 19 months             |

## ANALYTICAL DATA

|          |         |
|----------|---------|
| Alcohol: | 13.0 %  |
| Acidity: | 5.5 g/L |

