

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

Viña Bujanda Viura 2017

WINE DESCRIPTION

This 100% Viura undergoes temperature-control fermentation in stainless steel tanks with fourteen days of maceration to enhance the ripe aromatics of the grape.

WINE PRODUCTION

Fermentation in temperature-controlled stainless steel tanks. Fermentation-maceration for 14 days.

TASTING NOTES

Bright and clean, with lemon-yellow color and greenish glints. On the nose, it has medium high intensity, flowery aromas and notes of pineapple, green apple, white flowers and fresh cut hay. This is a voluminous wine that develops a silky fresh mouthfeel and a lingering finish.

FOOD PAIRING

This bright wine is a perfect companion to fresh salads, beets, grilled vegetables and fish. Wonderful with white meats such as pork, fowl and chicken.

VINEYARD & PRODUCTION INFO

Vineyard name:	Rioja Alta & Rioja Alavesa
Vineyard size:	300 acres
Soil composition:	Clay
Training method:	free system and trellising
Elevation:	1,485 feet
Vines/acre:	1,200
Yield/acre:	2.4 tons
Exposure:	Eastern / Western
Harvest time:	September

WINEMAKING & AGING

Varietal composition:	100% Viura
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers
Length of maceration:	14 days
Malolactic fermentation:	Yes

ANALYTICAL DATA

Alcohol:	12.5 %
Acidity:	5.6 g/L

