

Viña Bujanda Reserva

DOCa Rioja



TECHNICAL DETAILS

Variety: 100% Tempranillo

Category: Reserva

Alcohol degree: 13.5% Vol.

Total acidity: 6.0 g/l. tartaric acid

Harvest date: September- October

Bottling date: January 2022

Vinification: Fermentation in stainless steel tank with temperature control. Maceration 16 days



VINEYARD

Rioja Alta & Rioja Alavesa



AGEING

24 months in American (70%) and French (30%) oak-tree barrel

An emblematic wine, the essence of Viña Bujanda



www.familiamartinezbujanda.com



VINTAGE REPORT

A year marked by spring storms led to a very late harvest. An extremely mild winter with no rain led to a very rainy spring.

The month of August, with very mild temperatures during the day and cool at night, achieved a perfect ripening, although with some loss due to the storms.

The autumn rains helped us during the harvest. The 2018 vintage has been extraordinary, with wines of great structure and ageing potential, good acidity and very elegant.

TASTING NOTES



Colour: Bright, crystalline, high intensity, purple colour with bluish rim.



Nose: Elegant and complex with notes of tobacco and wood. Hints of blackberry, plums in liqueur and sloes. Powerful aftertaste with milky notes.



Palate: Intense attack developing a great volume in the mouth. It is a fresh and elegant wine. Very long.



Food Pairing: Cured and semi-cured cheeses. As for meats, it goes perfectly with red meats, roasts and big game.