

Viña Bujanda Tempranillo 2024

DOCa Rioja



TECHNICAL DETAILS

Variety: 100% Tempranillo

Category: Young

Alcohol degree: 13% Vol.

Total acidity: 5,6 g/L. Tartaric acid

Harvest date: September-October 2024

Bottling date: February 2025

Vinification: Fermentation in stainless steel tanks with temperature control. Fermentation-maceration for 18 days.



VINEYARD

Rioja Alta & Rioja Alavesa

A Rioja wine in the most traditional style



VINTAGE REPORT

The 2024 harvest in La Rioja was marked by variable weather conditions which had a significant influence on the development of the vines and the quality and quantity of grapes. In our case, with proper planning we were able to harvest each plot at the right time. In conclusion, 2024 is a vintage with good acidity, great concentration and excellent aging potential, standing out for its freshness and balance.

TASTING NOTES



Colour: Medium-high intensity, with a bluish and violet hue. Dense and abundant legs.



Nose: High intensity, with precise Rioja Tempranillo character, highlighting aromas of black and red fruits such as raspberry, blackcurrant and blackberry, mixed with dairy aromas and light hints of cream caramel.



Palate: Very smooth attack on the palate, with an enveloping development showing a great glyceric charge that allows it to develop a very long finish.



Food Pairing: Particularly suitable for tapas that include Serrano ham, sobrasada, pates and melted cheeses. It is also suitable for white meats and sauced fish.