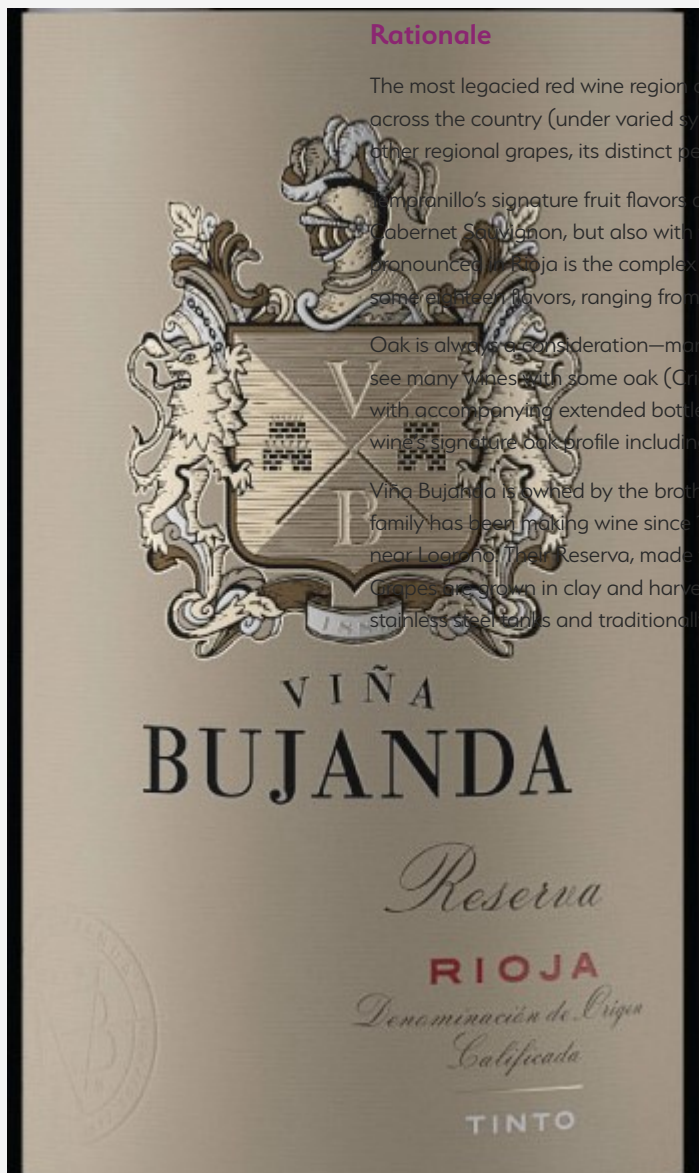


Viña Bujanda Reserva Rioja Spain 2016

Selected by: MTW Tasting Panel



Rationale

The most legacied red wine region of Spain, Rioja is one of the purest examples of Tempranillo, found across the country (under varied synonyms) and in neighboring Portugal. While it can be blended with other regional grapes, its distinct personality always shines through - especially in Rioja.

Tempranillo's signature fruit flavors are cherry and berry. It is uniquely built, often with the structure of Cabernet Sauvignon, but also with the soft fruitiness of Grenache, and the acidity of Pinot Noir. Also pronounced in Rioja is the complex flavor profile of the local Tempranillo's 'Balsamico' - a combination of some pleasant flavors, ranging from oregano to incense, and chamomile to fennel.

Oak is always a consideration—many Rioja reds are unoaked (commonly referred to as Joven), while we see many wines with some oak (Crianza), and other examples amply-wooded (Reserva) or even oakier with accompanying extended bottle age (Gran Reserva). The oak of choice is frequently American and the wine's signature oak profile including vanilla, coffee bean, fennel/dill, and spice.

Viña Bujanda is owned by the brother-and-sister team Carlos and Pilar Martínez-Bujanda Irribarria, whose family has been making wine since 1889. The estate was established in 2009 in the small village of Oyon near Logroño. Their Reserva, made from 100% Tempranillo, comes from Rioja Alta and Alavesa areas. Grapes are grown in clay and harvested during the first week of October. The wine is then fermented in stainless steel tanks and traditionally aged in oak for 20 months before it is ready to enjoy.

Final Deductions

VINTAGE 2016

GRAPE Tempranillo/Blend

GEOGRAPHY Europe

COUNTRY Spain

LARGER REGION Rioja

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Garnet

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry
Condition: Raisinated / Dried, Jammy / Candied, Ripe

BLACK FRUIT Black Cherry • Blackberry • Black Currant / Cassis • Black Plum
Condition: Raisinated / Dried, Jammy / Candied, Ripe

FLORAL Lavender • Potpourri *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens • Arugula • Jalapeño

OTHER VEGETABLE Cola Nut • Tomatoes / Sun-Dried • Olive (Black) • Peppers (Red/Yellow) • Mushrooms (Brown)

HERBAL Tobacco Leaf • Tea Leaf / Bergamot • Oregano • Chicory

OTHER SPICES Licorice (Black) • Licorice (Red) • Paprika / Pimenton

ORGANIC EARTH Compost • Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

ANIMAL Leather

OAK AGING Yes *Oak Intensity: High*

OAK INFLUENCE Cedar / Cigar Box • Coffee / Bean • Vanilla • Dill • Cinnamon

OXIDATION/NUTTINESS Walnut • Pistachio • Almond / Marzipan