

Pujanza 2004



Winery: Bodegas y Vinedos Pujanza

Region: Rioja D.O.Ca.

Grapes: 100% Tempranillo

Winery: Bodegas y Vinedos Pujanza was established in 1998 by Carlos San Pedro, a fifth generation grape grower and third generation winemaker. In 2001, the winery introduced its first wine, Pujanza. Carlos San Pedro considers himself to be a vine-grower, conscious of the fact that his work has an aim which is the creation of great wines. This idea was the starting point for a young winery that wants to reflect this vitality in its wines.

The winery is in La Guardia, Rioja Alavesa, a village well known for its wines. All of the wines are produced from single vineyards. Pujanza is made from fruit grown in the Valdepoleo vineyard; 15 hectares planted to Tempranillo and Graciano at 630 meters elevation in shallow clay-lime soil. The vines are 38 years old and yield ~5000kg/hectare.

Carlos' philosophy is to transmit to his wines all the character and personality of the soil/terroir. This philosophy hinges on careful tending of the vineyards from pruning to harvest as well as the unique characteristic of a higher iron content in the soils of the vineyards.

Wine: Fermented in 15,000 hectoliter stainless steel tanks with daily pumpovers. After alcoholic fermentation the skins are macerated for more time. One-third of the wine sees malolactic fermentation in new French oak barrels, the remainder in stainless tanks. Following malolactic fermentation the wine is aged for 14 months in new and one year old French oak. After bottling the wine is aged for a few more months prior to release to the market.

Reviews:

“Fruity, fresh, alive; elegant. Sweet on the nose. Balanced very well in the mouth, structured, medium-full body, ample.”

94 points *Guia Proensa 2007*

“Vibrant red berry aromas are brisk and clean, showing zesty mineral lift. Tangy, focused strawberry and raspberry flavors deepen on the firm, gently tannic finish. There's something almost pinot-like about this wine, which is impeccably balanced and striking for its elegance.”

90 points *International Wine Cellar Online Article September '07*



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