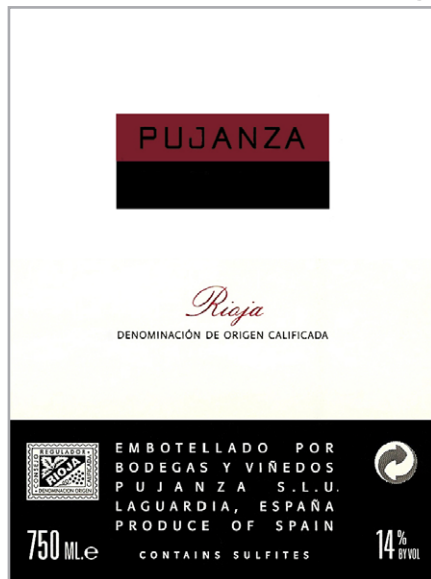


Pujanza 2008



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 40+ 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: Produced from fruit grown in the 40+ year old, 15 hectare Valdepoleo vineyard at 630 meters altitude. This vineyard surrounds the winery and is located just outside of La Guardia. Fermented in small stainless steel tanks with daily pump overs at temperatures between 29 and 32° C. Grapes skins see post-fermentation maceration for an additional 7-10 days. Following malolactic fermentation the wine is aged for 16 months in French oak, 1/3 of which are new. After bottling the wine is aged for a few more months prior to release.

Reviews:

“The 2008 Pujanza was sourced from a single vineyard over 40 years of age. The wine was aged in 33% new French oak. Toasty oak, pencil lead, incense, lavender, and assorted black fruits are followed by a deep, savory, concentrated, nicely proportioned wine with enough structure to evolve for 2-3 years. This suave offering will be at its best from 2013 to 2020+.”

91 points *Wine Advocate* issue 195 June 2011



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