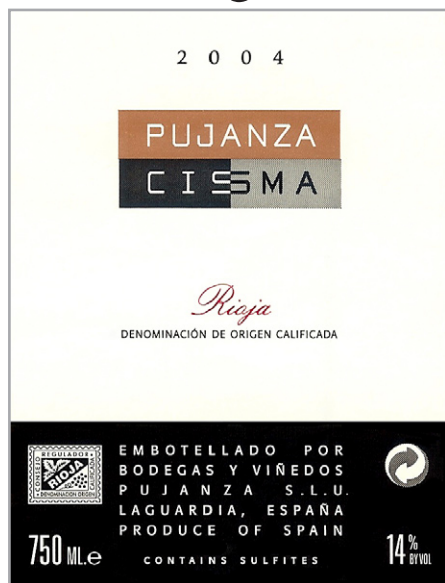


Pujanza Cisma 2004



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.

Cisma is produced from the “La Valcavada” vineyard; 0.7 hectare of own rooted, 100+ year old, 100% Tempranillo. Yields average 1500kg/hectare.

Wine: The old vines yield small clusters of fruit with very small berries, thus insuring a high degree of aromatic and polyphenolic intensity in the must. Yield is ~13 hectoliters/hectare. Harvested by hand and cluster sorted at the winery. Alcoholic fermentation was undertaken in 1700 liter French oak vat and followed by post-fermentation maceration of the skins. Malolactic fermentation took place in new French oak barrels followed by 18 months aging, also in French oak barrels.

Reviews:

“Inky ruby. Exotic, deep, powerful aromas of ripe cherry, plum, spicecake, licorice and dark chocolate. Thick and rich, with an almost oily texture and immense concentration of superripe dark fruits, wild spices and herbs. For such an outsized wine this has remarkable energy and lift, especially with some aeration. Finishes viscous and very long, almost liqueur-like in texture as well as flavor impact.”

93 points *International Wine Cellar* issue 128 Sept/Oct '06

“The ambitious and very expensive 2004 Pujanza Cisma is something of a gamble. Almost black in color, the wine’s aromatics remain reticent and brooding. Upon entry, the wine is massive with a wall of black fruits and full, firm tannins. The flavors are reticent but promising, the finish dense and unyielding. The wine is a high risk, high reward effort. For readers who enjoy playing no limit, Texas hold ‘em poker, I’d suggest laying in a few bottles and trying the first one in 15-20 years. At that point my score might appear ridiculously low.

90 points *Wine Advocate* issue 169 February '07



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