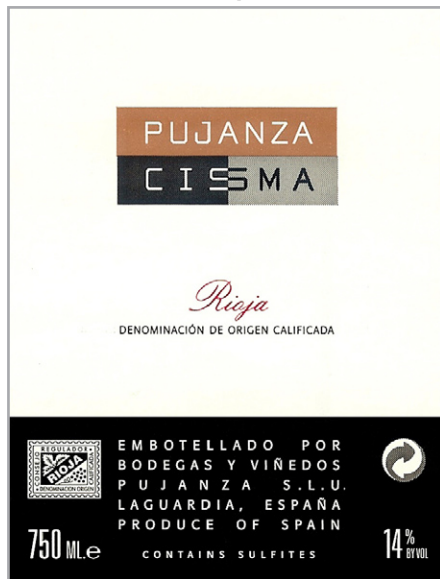


Pujanza Cisma 2007



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.

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: Alcoholic fermentation is undertaken in French oak vats and followed by post-fermentation maceration of the skins. Malolactic fermentation took place in new French oak barrels followed by 18 months aging in 100% new French oak barrels. Bottled unfiltered.

Reviews:

“The 2007 Pujanza Cisma was sourced from an ungrafted, 100+-year-old vineyard producing tiny yields. A glass-coating opaque purple color, it offers up a lightly roasted nose of black fruit compote, incense, truffle, pencil lead, and licorice. Dense, layered, and powerful, this full-bodied behemoth demands 6-8 years of cellaring. It has all the right stuff, but patience is required. Drink this lengthy effort from 2018 to 2037 if not longer.”

95 points *Wine Advocate* issue 188 April 2010



Selected by Aurelio Cabestrero®

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