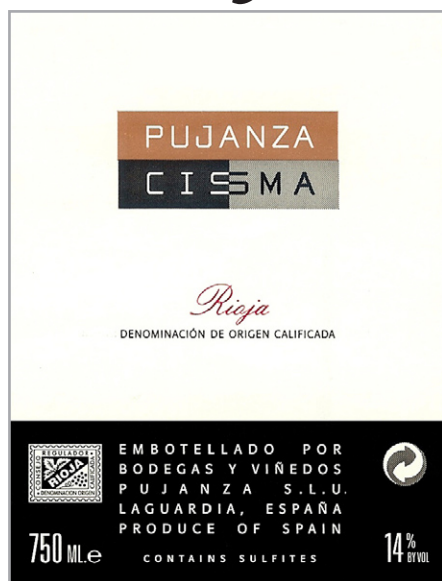


# Pujanza Cisma 2009



**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 was undertaken in French oak vat and followed by post-fermentation maceration of the skins. Malolactic fermentation took place in new French oak barrels followed by 14 months aging, until this sample bottled. The wine is expected to be aged in barrel for a further 6 to 8 months depending on the evolution of the wine.

## Reviews:

"Glass-staining purple. Powerful, mineral-accented aromas of black raspberry, cherry and cassis, with strong floral and Indian spice accents building with air. Juicy, incisive dark fruit flavors show excellent energy and depth, with a zesty mineral quality sharpening the fruit. Finishes very long and sappy, with lingering notes of bitter cherry and allspice."

**94 points** *International Wine Cellar* issue 164 Sept/Oct 2012

"The flagship 2009 Pujanza Cisma was tasted from a barrel sample. It was sourced from a 1.5 acre single vineyard whose vines are over 100 years of age, pre-phylloxera and ungrafted. Both alcoholic and malolactic fermentation occurred in barrel with aging in new French oak. At the time of tasting (March 2011) it had been in barrel for 14 months with another 6-8 months to go. A glass-coating opaque purple color, the nose is dominated by aromas of a confiture of black fruits and exotic spices. Dense, rich, and loaded, readers can expect this to be one of the stars of the great 2009 vintage."

**93-96 points** *Wine Advocate* issue 195 June 2011



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