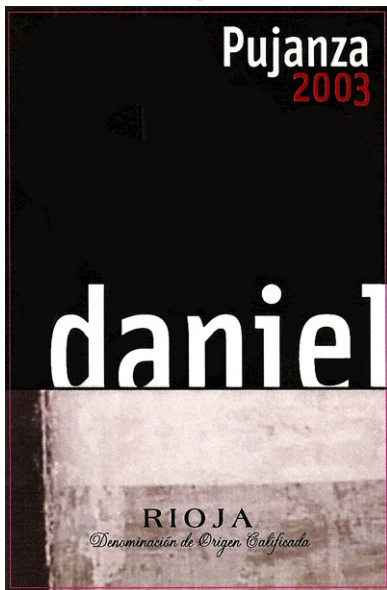


# Pujanza Daniel 2003



**Winery:** Bodegas y Vinedos Pujanza

**Region:** Rioja D.O.Ca.

**Grapes:** 90% Tempranillo and 10% Graciano

**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.

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:** Grapes come from different parcels of the "Valdepoleo" vineyard, 2,099 feet above sea level, planted in calcareous clay over gravel with chalky gravel under layer. The average age of the vines is 39 years old. Harvested at 25 hectoliters/ hectare with strict selection of the vines and grapes. The fermentation was done between 84°F – 89°F, in 15,000 liters stainless steel hoppers. Once the alcoholic fermentation was over, the maceration was prolonged with the skins for 22 days. This wine was then aged for 14 months in new French oak barrels from Francois Freres and Seguin Moreau. Lightly fined with egg whites and bottled unfiltered in April 2005.

## Reviews:

"Importer Aurelio Cabestrero imports a limited cuvee (named after his son) Ripe, sweet black currant and cherry scents, along with spicy new oak notes jump from the glass of this pure, medium to full-bodied, elegant, well-endowed wine. It should drink well for a decade."

**91 points** *Wine Advocate* issue 159 June '05

"Medium red. Complex nose melds plum, cherry, chocolate, earth, espresso, mocha, truffle and bonfire. Concentrated, lush and sweet, with enough acidity to give shape to its cherry, chocolate and cola flavors. Finishes with big, chewy, broad tannins and no shortage of energy."

**90 points** *International Wine Cellar* issue 122 Sept/Oct '05

"An ambitious Rioja, this manages to be powerful, structured and potently juicy while holding its freshness—a feat in 2003."

**92 points** *Wine & Spirits* June 06



Selected by Aurelio Cabestrero®

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