

Pujanza Hado 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.

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 estate grown fruit from vines between 20 and 35 years old. The vineyards all lie above 600 meters in elevation and are composed of chalky clay. The grapes are hand harvested and see a 5 day pre-fermentation maceration. Alcoholic fermentation takes place in 15,000 L stainless steel tanks and undergoes 4 pump-overs per day. Following alcoholic fermentation the skins see a further 20 post fermentation maceration. The wine was aged for 12 months in French oak barrels, half second fill and half third fill, prior to bottling.

Reviews:

“The 2009 Pujanza Hado was sourced from Bodegas Pujanza’s younger vines (20-35 years of age) and aged for 12 months in seasoned French oak. It gives up an alluring nose, particularly at this level, of fragrant spices, cedar, leather, lavender, black cherry, and blackberry. Surprisingly rich (likely as a result of the vintage), deep, and structured, this succulent Rioja is an outstanding value meant for drinking over the next 8-10 years.”

90 points *Wine Advocate* issue 195 June 2011

“Vivid ruby. Primary cherry and dark berry aromas are brightened by Asian spices and smoky minerals. Firm and focused, with lively, spice-accented cherry and blackberry flavors, solid minerality and silky tannins. Very fresh and focused Rioja, with a spicy, refreshingly bitter finish.”

90 points *International Wine Cellar* issue 158 Sept/Oct 2011



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