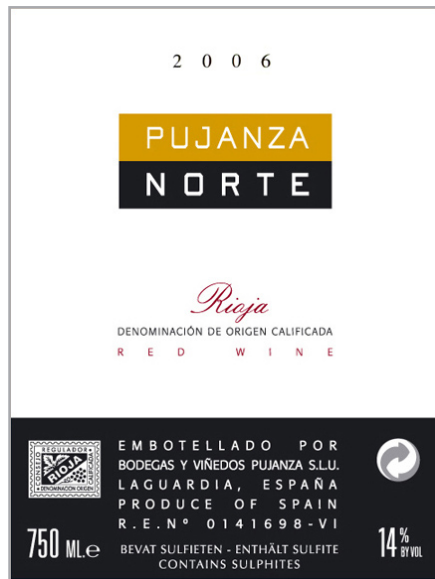


Pujanza Norte 2006



Winery: Bodegas y Vinedos Pujanza

Region: Rioja D.O.Ca.

Grapes: 60% Tempranillo and 40% Garnacha, Graciano, and Mazuelo

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.

Norte is produced from the El Norte vineyard, 2.2 hectares planted with 60% Tempranillo and 40% other grapes varieties in clay and limestone at 680 meters elevation. The vines are 20+ years old and yield ~3500kg/hectare.

Wine: Destemmed grapes see a 5 day pre-fermentation cold soak followed by alcoholic and malolactic fermentation in large French oak vat. Skins are macerated for a total of 30 days prior to pressing. The wine is then aged for 18 months in 100% new Allier and Troncais French oak barrels. Bottled unfiltered.

Reviews:

“The saturated purple 2006 Pujanza Norte, sourced from the 2.2-hectare El Norte vineyard, spent 18 months in 100% new French oak. It sports an expressive bouquet of pain grille, pencil lead, mineral, scorched earth, black cherry, and blackberry. Dense, layered, and mouth-filling, this large-scaled, muscular Rioja demands 5-7 years of cellaring and will have a drinking window extending from 2015 to 2036.”

94 points *Wine Advocate* issue 183 June '09

“Glass-staining ruby. Expressive, high-pitched aromas of black raspberry, spices, cedar and dried flowers. Strong dark berry flavors show liqueur-like depth, but tangy mineral and rose nuances provide brightness. Admirably fresh and pure, with excellent finishing clarity and sappy persistence. I was looking for tannins but I couldn't find them.”

92 points *International Wine Cellar* issue 145 June '09



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