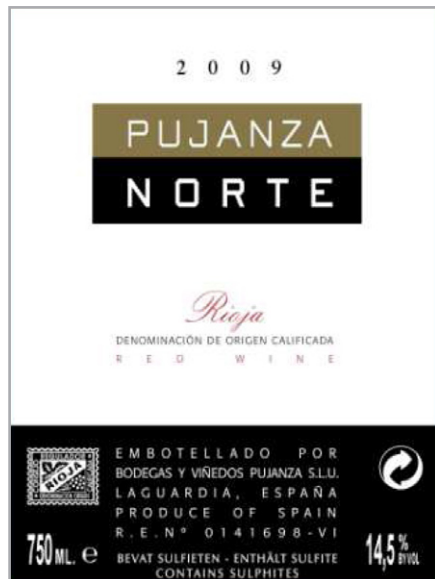


Pujanza Norte 2009



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.

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 fruit grown in the 24 year old, 2.2 hectare El Norte vineyard which was planted by Carlos San Pedro, winemaker as a teenager. At 680 meters altitude, this is one of the highest vineyards in Rioja Alavesa, with more stones in the clay/lime soil than lower elevation vineyards, yielding 25 hectoliters/hectare. 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:

“There’s plenty of vanilla and oak toast in the aromas, and some added grip in the finish from wood tannins, but the fruit predominates in the wine’s performance at every stage, showing lovely notes of ripe red cherries and black plums. Sufficiently structured to develop positively for years of cellaring but thoroughly enjoyable already”

94 points *Wine Review Online* May 21, 2013

“Even better is the 2009 Pujanza Norte, a wine with the same cepage and elevage as the 2008. Much deeper in color than its older sibling, it is also denser, richer, and longer. This loaded effort will benefit from another 4-5 years of cellaring and will offer a drinking window extending from 2015 to 2029.”

93+ points *Wine Advocate* issue 195 June 2011



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