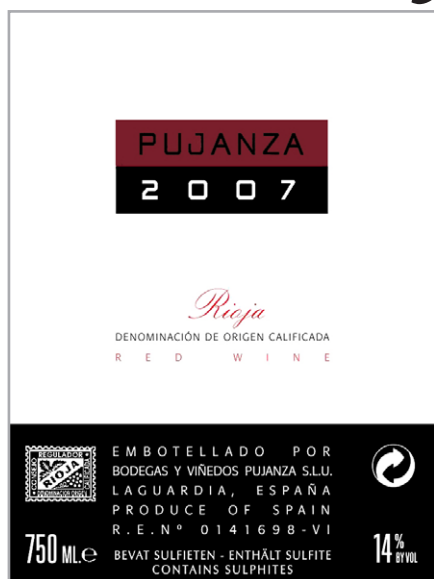


# Pujanza 2007



**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. Pujanza is made from fruit grown in the Valdepoleo vineyard; 15 hectares planted to Tempranillo and Graciano at 630 meters elevation in shallow clay-lime soil. The vines are 40 years old and yield ~5000kg/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 40+ year old, 15 hectare Valdepoleo vineyard at 630 meters altitude. This vineyard surrounds the winery and is located just outside of La Guardia. Fermented in small stainless steel tanks with daily pump overs at temperatures between 29 and 32° C. Grapes skins see post-fermentation maceration for an additional 7-10 days. Following malolactic fermentation the wine is aged for 16 months in French oak, 1/3 of which are new. After bottling the wine is aged for a few more months prior to release.

## Reviews:

“Bodegas y Vinedos Pujanza’s 2007 Pujanza is 100% Tempranillo sourced from a 40+-year-old vineyard and aged for 16 months in 33% new French oak. Purple-colored with aromas of wood smoke, pencil lead, spice box, violets, black cherry, and blackberry, on the palate it displays outstanding volume, layers of fruit, savory flavors, some elegance, and a lengthy finish. It has the structure to evolve for another 1-2 years and will offer prime drinking from 2011 to 2022.”

**91 points** *Wine Advocate* issue 188 April 2010



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