

- EST. 1998 -

PUJANZA

BODEGAS Y VIÑEDOS



PUJANZA NORTE 2016

DOCa Rioja

Pure origin

A "Singular vineyard" which is in direct line with the winds from the north and which sits on a terrain in which the limestone bedrock is only 50 centimetres below the surface. These two features, together with the height (720 metres), give Pujanza Norte notable freshness and acidity which are maintained one vintage after another due to the consistency of the vineyard. A powerful, mature wine. With a clearly defined personality, very expressive and difficult to forget.

VARIETY: Tempranillo.

VINIFICATION: Spontaneous fermentation with light daily pumping over.

CASK AGEING: 12 months in 225 L. French oak barrels & 12 months more in concrete vats.

APPEARANCE: Intense cherry-red colour with violet glints. Clear and bright.

NOSE: The fruity character is more subtle in Pujanza Norte, with a presence of wild berries, spices and very well-integrated wood. Its minerality shows the influence of the lime soils from which it comes.

PALATE: A powerful, full mouth-feel with firm but not aggressive tannins. Lively, but at the same time showing great balance between body, acidity and alcohol. A fruity aftertaste, highly expressive and

Awards:

The Wine Advocate: 95 Tim Atkin: 96 James Suckling: 93

Guía Proensa: 99 Guía Peñín: 94 Guía Gourmets: 98

Vineyard: Finca Norte

A vineyard situated at an altitude of 720 m, probably one of the highest vineyards of the Rioja appellation. A clay-lime soil over a limestone bedrock (50 cm. deep) occupying an area of 2.7 has.

LOCALITY: Laguardia, DOCa. Rioja.

