

PUJANZA TEMPRANILLO 2022

Freshness and typicity

Pujanza is a direct, up-front wine. A Tempranillo which is representative of Laguardia, with its freshness and typicity. It is made from grapes from several different vineyards, split into 23 plots, which allow us to vary the final coupage every year depending on the particular features of the vintage. It is the ideal wine to begin to get to know and enjoy the wines of Bodegas y Viñedos Pujanza.

GRAPE VARIETY: Tempranillo.

WINEMAKING: pre-fermentative maceration for five days. The fermentation takes place in stainless steel vats at between 24 and 26°C with daily pumping over. Malolactic fermentation is conducted in the same vats.

AGEING: 12 months in 225 L. French-oak casks.

TASTING NOTES:

APPEARANCE: black-cherry red, clear and bright.

NOSE: on the nose, it is young and full of life, with the characteristic red-berry fruit aromas of the local Tempranillo to the fore, with floral and very subtle light toasted notes coming through.

PALATE: on the palate Pujanza has a powerful, expressive attack and good acidity to keep it fresh and easy to drink, with lovely polished tannins.

WINE RATINGS:

Robert Parker: 91 · Tim Atkin MW: 92 · Vinous: 91

Guía Proensa: 92 ·



VINEYARDS

Pujanza Viura and Pujanza Tempranillo are the only wines made with a careful selection of grapes from several vineyards in Laguardia, at a minimum altitude of 600 m (1970 ft) above sea level and with an oceanic climate influence. Pujanza Tempranillo vineyards are divided into 23 plots. Clay-lime soils.

VILLAGE: Laguardia, DOCa. Rioja.