

- EST. 1998 -

PUJANZA

BODEGAS Y VIÑEDOS

PUJANZA HADO 2018

DOCa Rioja

Freshness and typicity

Pujanza Hado is a direct, up-front wine. A Tempranillo which is representative of Laguardia, with its freshness and typicity. It is the only one of the Pujanza wines which 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 Pujanza.

VARIETY: Tempranillo.

VINIFICATION: 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.

CASK AGEING: 12 months in French-oak casks.

APPEARANCE: Black-cherry red, clear and bright.

TASTING NOTES: It has a very strong note of iron and blood, with a lovely mixture of austerity and rusticity that gives it a strong character. The nose shows the character of the vintage and is a preview of what you are going to find in the mouth: freshness, chalky minerality and fine tannins, with the wine talking about the soil and not the grapes. The Wine Advocate-Luis Gutierrez, Issue 251, 30th Oct 2020

Awards:

The Wine Advocate: 92 James Suckling: 91

Tim Atkin: 93 Guía Proensa: 91

Source vineyard plots

Pujanza Hado is the only one of the Pujanza wines which is made from grapes from several different vineyards, all located within the boundaries of Laguardia. Situated at an altitude of between 450 and 600 m. above sea level, these vineyards are divided into 23 plots. Clay-limestone soils.

LOCALITY: Laguardia, DOCa. Rioja.

