

- EST. 1998 -

PUJANZA

BODEGAS Y VIÑEDOS

PUJANZA

2024

DOCa Rioja

Expressive and aromatic

Pujanza Viura is freshness and vivacity. Following the success of its older brothers, Añadas Frías y SJ Anteportalatina, this white wine is coming on strong and eager to make us vibrate. You already know that in our winery we are enthusiast of purity and varietality. We have to say that once again this wine achieves. Volume, fruit and a touch of salinity make it a tremendously versatile and gastronomic option.

GRAPE VARIETY: Viura

WINEMAKING: cold maceration and soft pressing. Low-temperature alcoholic fermentation in stainless Steel tanks and 500 L. French oak barrels. No malolactic conversion.

AGEING: 5 months in 500 L. French oak barrels and stainless steel tanks. Soft ageing on lees.

APPEARANCE: lemon yellow, pale, clean.

NOSE: very aromatic and expressive, it presents notes of lemon, grapefruit, apple, white flowers and aromas of wet stones. Also delicate touches of brioche.

PALATE: in the mouth it is lively, Fresh, with a creamy touch and well balanced. It presents subtle calcareous minerality, citrus notes and wildflowers. A very tasty finish with a slight salinity, making it a very versatile and gastronomic wine.

Vineyards

Pujanza Viura is 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.

VILLAGE: Laguardia, DOCa. Rioja.

SERVICE TEMPERATURE: between 46,4 °F and 50 °F.

PAIRINGS: Saladas, white fish and rices.

