- EST. 1998 -

PUJANZA

BODEGAS Y VIÑEDOS

PUJANZA
VALDEPOLEO
2019

DOCa Rioja

Dual character

Finca Valdepoleo is one of the most emblematic vineyards of Bodegas y Viñedos Pujanza. The wine it produces is a clear example of the nature of the area in which it is located, but given a personal touch by Carlos San Pedro. From this dual character comes a fresh, vibrant, very subtle wine which is in total harmony. It comes from a vineyard divided into seven plots which are worked separately from the harvest to the end of cask ageing. This is the moment when, through blind tasting, the decision is made on what percentage of wine from each plot will go into the final coupage. Hence its complexity.

VARIETY: Tempranillo.

VINIFICATION: Spontaneous fermentation tooks place in small stainless steel vats, separated by soil type. Malolactic fermentation was conducted in the same vats.

CASK AGEING: a minimum of 12 months in 225 L. French oak barrels.

APPEARANCE: Black-cherry colour, clear and bright.

NOSE: Attractive and suggestive. Intense, warm aromas, basically of red-berry fruit with subtle notes of black fruit, reminders of scented blossom and tertiary nuances. Fresh and complex.

PALATE: Delicate with a very round attack. It is a harmonious, complex wine with body and backbone, polished tannins and no sharp edges. Very well-balanced.

Awards:

The Wine Advocate: 92 **Tim Atkin: 93** **James Suckling: 93**
Guía Proensa: 96 **Guía Gourmets: 95**

Vineyard: Finca Valdepoleo

This is one of Pujanza's most emblematic vineyards. A vineyard where each year the plots are precisely worked and divided following the criteria of the terrain. With the 2011 vintage the moment arrived to launch its own wine, with name to match: Pujanza Finca Valdepoleo, a wine with limited production, which we want to make unique and unforgettable with each new vintage. Valdepoleo occupies a surface area of 17.5 has and its average altitude is 630 m. The soil is clay-lime.

LOCALITY: Laguardia, DOCa. Rioja.

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