- EST. 1998 -

PUJANZA

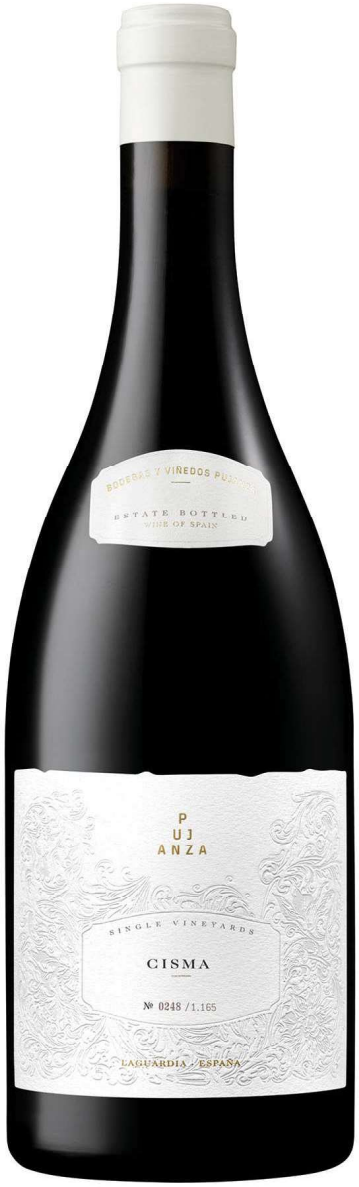
BODEGAS Y VIÑEDOS

PUJANZA
CISMA
2021

DOCa Rioja

A sip of history

Limited in production, this wine comes from a historic, hundred-year old vineyard, a place which invites you to dream and transports you directly into the past. Its ancient vines lead us to recall the hands of those who have toiled for decades in these vineyards making our land into a place for making great wines. Pujanza Cisma is a complex, mature wine. Balanced and elegant.



VARIETY: Tempranillo.

VINIFICATION: Spontaneous fermentation in 1,700 kilo French-oak vat using stemmed grapes.

CASK AGEING: 24 months in 225 & 500 L. French oak barrels.

APPEARANCE: Intense, black-cherry red colour, clear and bright.

NOSE: Complex subtle aromas on the nose, with great balance and concentrated aromas. The fruit appears riper than in the other Pujanza wines because it has a much more Mediterranean character due to the situation of the vineyard in a small valley.

PALATE: On the palate it is long, balanced and full of flavour, with very good acidity which is vitally important for its evolution in the bottle. Elegant.

Awards:

The Wine Advocate: 96 **Tim Atkin:** - **Guía Peñín:** 96

Guía Proensa: - **Guía Gourmets:** -

Vineyard: Finca La Valcabada

A hundred-year old vineyard, from the family of Carlos San Pedro, with a surface area of 0.8 hectares and situated at an altitude of 600 metres. Deep, clay soil. It is located in a small valley, surrounded by low hills. The vineyard has a particular microclimate which gives it the wine cellar's most Mediterranean-style character. It is the source of Cisma, a wine with limited production.

LOCALITY: Laguardia, DOCa. Rioja.

Ctra. Elvillar, s/n 01300 Laguardia - (Álava) - España - T: +34 945 600 548 - info@bodegaspujanza.com

www.bodegaspujanza.com