BODEGAS Y VIÑEDOS PUJANZA

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RIOJA NORTE

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TECHNICAL DETAILS

The Estate
It emanates from grapes that come from the Finca Norte, a vineyard with an area of 2.7 ha. planted on land with chalky-clay soils, lying at an altitude of 720 m and facing north.

Wine Making
The must ferments in stainless steel tanks (for both the alcoholic and malolactic fermentation) and the wine is aged in French oak barrels for some 14 to 16 months, depending on the vintage.

Food Suggestions
Pairs well with beef, lamb, veal, and poultry dishes.

TASTING NOTES

Intense cherry-red color with violet glints. The fruity character is more subtle in Pujanza Norte, with a presence of wild berries, spices and very well-integrated wood. Its minerality shows the influence of the lime soils from which it comes. A powerful, full mouth-feel with firm but not aggressive tannins. Lively, but at the same time showing great balance between body, acidity and alcohol. A fruity aftertaste, highly expressive and persistent.

Tempranillo grape blend.
This wine contains allergens, sulfites.

SCAN >>
More About
This Wine

ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 14.5
- Class: Red

REVIEWS

Wine Spectator | 95
James Suckling | 93

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