

- EST. 1998 -

PUJANZA

BODEGAS Y VIÑEDOS

PUJANZA HADO 2019

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. Spontaneous 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 225 L. French-oak casks.

APPEARANCE: Black-cherry red, clear and bright.

NOSE: On the nose, it is young and full of life, with the characteristic red-berry fruit aromas of the local Tempranillo to the fore, with floral and very subtle light toasted notes coming through.

PALATE: On the palate Hado has a powerful, expressive attack and good acidity to keep it fresh and easy to drink, with lovely polished tannins.

Awards:

The Wine Advocate: - **Tim Atkin: 91** **James Suckling:** -
Guía Proensa: -

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-lime soils.

LOCALITY: Laguardia, DOCa. Rioja.

