

- EST. 1998 -

PUJANZA

BODEGAS Y VIÑEDOS

PUJANZA

AÑADAS FRIAS

2016

DOCa Rioja

The expression of the vintage

Under its name, Añadas Frías, hides a concept rather than a hard fact. It is usually in the coldest years, when it is more normal to have long ripening cycles, that Añadas Frías is released, when our white wine shows clear cellaring potential. It is in these years when Añadas Frías, a very special, limited edition white wine is made, with the typical acidity of more northerly regions. Tasty, salty, striking.

VARIETY: Viura.

VINIFICATION: Fermented in new 225 and 500-litre French oak barrels, with cask ageing continuing in the same barrels for a period of 12 months.

APPEARANCE: Pale yellow in colour, the appearance of Añadas Frías 2016 is clear and bright.

NOSE: An intense, serious nose, with good freshness and concentration, revealing great potential to develop more nuances and complexity with time.

PALATE: In the mouth it has vibrant acidity and an electric sensation, accompanied by very fine tannins and a dry, serious finish.

Awards:

The Wine Advocate: 95 **Guía Proensa: 97**

Guía Peñín: 94

Finca San Juan de Anteportalatina

A historic vineyard replanted in 1989, with a surface area of 3.5 hectares, located at an altitude of 600 m. Planted with the Tempranillo variety, the highest part (1.5 has) was replanted with Viura, the indigenous white wine grape from our region. The soil is clay-lime with a high calcium content. This small plot is where the Añadas Frías and SJ Anteportalatina come from, wines which share their source but never in the same vintage. It is when the characteristics of the vintage are more important than those of the vineyard that we sell Añadas Frías.

LOCALITY: Laguardia, DOCa. Rioja.

