

PUELLES

Bodegas Puelles, RIOJA

Background

The Puelles family has lived in Abalos for as long as anyone can remember, and their links with the winemaking culture go back to their earliest origins.

The current generation, the brothers Jesus and Felix Puelles has transformed and expanded the Molino Estate into a charming wine cellar, built around the old 17 century watermill which gives the estate its name. The family bought the mill from the local council in 1844, and the sum they paid served to finance the construction, in the same year, the main access road to the village Abalos was built, El Ramal, Which is still used today.

The Tempranillo vines on this estate are cultivated according to organic growing techniques. The wine is made separately and aged with the greatest care before bottling under the "El Molino de Puelles" label.



Soil

Abalos is fortunate to be located in one of the best vinegrowing areas in the world.

The soil is clay and limestone. The vineyards stretch up the gentle slopes from 450 to 630 meters above sea level, with different characteristics of soil- some loose and soft, others stony.

Thanks to a south facing position in the shelter of the Sierra de Cantabria mountains, with gently undulating slopes almost reaching down to the River Ebro, the vines receive plenty of sunshine and good ventilation from the predominantly northerly wind.



Cultivation

Vines are cultivated in Abalos and the surrounding fields, you can still come across ancient winemaking vats carved out of stone, whose origin is totally unknown.

There are wine cellars which date from different periods in history, and below the village street is a number of underground caves where the local people used to store their wine.

The vineyard of Bodegas Puelles, and those of the other professional growers in Abalos who supply the winery, are cultivated to produce moderate yields, using traditional, manual methods, especially during grape-picking. This is the time when Jesus Puelles has to be constantly supervising the vines so as to decide the right moment to harvest and to select the grapes to be picked. Most of the grapes selected are of the Tempranillo variety and come from growers in a radius of less than 5 Kilometers from the winery.



Since the 1996 vintage, Jesus Puelles has personally supervised the production process, with moderate maceration and pumping over and careful temperature control.

The production equipment is designed to achieve the maximum possible quality throughout the process. Gentle destemming, 20.000 litre fermentation vats for better control, and cooling using the natural flow of the millstream. Pressing is carried out using an airpressure pneumatic press.

In very good harvests, we select the finest grapes from the oldest vineyards in the higher part of Abalos to make wines which, after careful ageing are bottled under the "PUELLES ZENUS" label.



Character

All these factors, in conjunction with Jesus's own personality, give Puelles wines their own very personal style the character provided by the particular terroir. They have moderate backbone and perfect balance between fruit and wood, where finesse and elegance are the words that first come to mind.

These wines will continue to evolve in complexity for many years once bottled.



CRianza

These are carefully chosen fine wines which are aged for a year in the cask and in most cases leave the cellar soon after bottling, so they are best kept for drinking after a few months. They are perfect to accompany any kind of food.

Varieties:

94% Tempranillo.
6% Others.

RESERVA

The perfect balance of fruit, oak and bottle.

After selecting the best grapes and casks, the wine is aged in the bottle in our underground cellars. They leave the winery ready to be enjoyed with any kind of meal, stews or meat, or sophisticated haute cuisine.

Varieties:

94% Tempranillo: 6 % Others

GRAN RESERVA

A magnificent balance of fruit, earth, wood and terroir. A beautiful and elegant Gran Reserva with plenty of fruit and power. Great Structure, lots of nuance and very focused. After selecting the best grapes and casks, the wine is aged in the bottle in our underground cellars. Meant to be eaten with sophisticated haute cuisine.

Varieties:

94% Tempranillo: 6 % Others