

VIÑA POMAL

VIÑA POMAL BLANC DE NOIRS BRUT RESERVA

Over 100 years of making sparkling wines combined with the Bodegas Bilbaínas team's zeal for taking on new challenges. The outcome is the first blanc de noirs made from Garnacha in La Rioja.

Winegrowing region:

D.O. Cava. Grapes picked in La Rioja.

Varietals:

100% Garnacha Tinta

Winegrowing:

Selected Garnacha vine plots located in the cool zones of the Rioja Alta. Average altitude of 550m and 25-30 year old vine stock. A zone with a strong Atlantic influence.

We seek out a balance between ripeness (red fruit) and the natural freshness of Garnacha (acidity).

Vintage characteristics:

2013 was a vintage with cold weather, ideal for crafting wines with more acidity, that are excellent for aging on their lees.

Due to difficult weather during flowering and the Garnacha's natural tendency to the sag, caused garnachas had very little performance this year.

Winemaking:

The time of harvesting is critical in that it will determine the balance between fruitiness and acidity. The harvest was carried out with great care. The bunches were handpicked and then gently pressed when they entered the winery. The idea was to extract just a little colour and the grapes were only sent in during the mornings taking advantage of the day's coldest temperatures.



The base wine came from a fermentation at 16 °C. It then underwent tirage and, following the procedure of the traditional method, the wines were aged on their lees inside their definitive bottles.

At Viña Pomal this aging always lasts over 18 months, making it a reserve wine.

Analytical properties:

Alcohol by volume: 12%

Tasting notes:

Aspect: golden yellow, with steel hints.

Nose: Intense and fresh. Notes of red berries as well as white fruit and citrus appear on the nose. Slightly spiced.

Mouthfeel: Fresh and friendly, well balanced. Vibrant and harmonious.

Winemaker's recommendations:

Drink chilled (5° to 7°C). Avoid sudden chilling in the refrigerator. Best stored upright.

Conservation / cellaring potential:

Best drink before 2019.

Food matching:

Dishes such as sushi, grilled fish, seafood as well as cheeses pair with this wine to perfection.

