

VIÑA POMAL

VIÑA POMAL BLANCO 2015

Viña Pomal embodies the best winemaking tradition of the Upper Rioja. Backed by a hundred years of history in premium winemaking and longstanding prestige together with the unbeatable location of the winery's unique vineyard inside the Haro municipality.

Winegrowing region:
D.O.C. Rioja

Varietals:
70 % Viura and 30 % Malvasía

Viticulture:
The estate, located on alluvial soils from the Ebro River, which it overlooks, is one of the first vineyards of the Appellation that we come across as we cross the "Conches de Hero" ravine.

This zone where Atlantic and Mediterranean climates converge lies on the frontier of winegrowing. It is here that our varietals develop their finesse and aromatic expression to the utmost.

Soil: deep, fresh alluvial soils, with lots of pebbles which ensure ripening. A loamy-sandy texture.

Varietals: The viura constitutes the base wine contributing body and subtleness to this offering. The malvasia gives it lift, adding freshness and fragrance to the wine



Vintage characteristics:
2015 was classified as a Good vintage year by the D.O.C.

Winemaking:
Viña Pomal Blanco is made from the region's traditional varietals: Viura and Malvasía. After destemming the skins are lightly macerated (6 hours) and then pressed. The free running must is fermented in new barrels of American oak and french oak (50/50) at a temperature of 15-18°C and left 4 months in contact with the lees. Helped by gentle stirrings of the lees the wine gains in complexity and volume on the palate.

Alcohol Content: 12.5%

Wine tasting notes:
A pale yellow with slight greyish-steel hues.

A rich aromatic bouquet. Notes of white fruit, citrus and fennel with a light toastiness from aging in oak. A supple fresh and balanced mouthfeel.

Winemaker's advice:
This wine is now at its optimum consumption time and will gain in complexity if kept for one more year. Recommended serving temperature: 8-12° C.

Food matching:
It matches perfectly with fish and seafood dishes but also with mild dishes such as vegetables, purées and cheeses.

