

VIÑA POMAL

VIÑA POMAL CENTENARIO RESERVA 2012

The Viña Pomal brand is the Bodegas Bilbaínas insignia and a classic Rioja brand since 1911. The 1996 vintage of our “Selección Centenario” was brought out on the market in 2001 to commemorate the hundredth anniversary of the founding of the Bodegas Bilbaínas firm (1911). This wine is a classic remodelled Rioja.

Winegrowing region: D.O.C. Rioja

Varietals: 100% Tempranillo

Viticulture:

The Viña Pomal estate covers 90 hectares of vineyards. They are located inside the municipality of Haro and less than 2 kilometres from the winery, in one of the town's most beautiful enclaves, overlooking the Ebro river as it flows downstream through the Conchas de Haro pass.

Our estate features different ecosystems with different soils and varying degrees of exposure to the sun, which calls for the careful selection of homogenous zones. The estate's viticulture combines traditional Rioja practices with precision winegrowing techniques, which result in state of the art environmentally friendly winegrowing, always with a view to obtaining premium quality.

Vintage characteristics:

This vintage was marked by the impact of the drought. The lack of rain, low rainfall since the Winter, marked the development of the entire cycle. Our vineyards in Haro, favored by cooler weather, were impacted by a less severe manner than other areas. We obtained lower yields -10 % and a marked water stress during the months leading up to harvest.



This made us to do a great effort of choice, deciding plot to plot the optimal time to harvest. In 2012 we obtained well-structured wine with great fruit, which have needed barrel aging to finish softened.

Winemaking:

Viña Pomal Centenario is made with grapes from a selection of our vineyard plots. Fermentation at 28 °C and a 3 weeks' total maceration. It is aged for 18 months in American oak barrels, 20% new oak. During this time, periodic rackings allow us to clarify the wine through natural decanting. After barrel ageing, the wine is aged for two years in the bottle before being put on market.

Alcohol Content: 13,5%

Wine tasting notes:

Aspect: Deep picota cherry red with an intense ruby rim.

Nose: Intense and aromatic, black fruits which blend with notes of licorice and balsamics.

Mouthfeel: Expressive and balanced. Well structured , elegant and long .

Winemaker's advice:

The wine is at its optimum consumption time but may develop favourably until 2021.

Food matching:

This wine makes a perfect pairing with rice dishes, vegetables, venison and red meats.