

# VIÑA POMAL

## VIÑA POMAL CENTENARIO CRIANZA 2013

Viña Pomal embodies the best winemaking tradition of the Upper Rioja. It is backed by one hundred years of history in high quality 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:**  
100% Tempranillo

**Viticulture:**  
The Viña Pomal estate covers 90 hectares of vineyards. These 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 shells 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. Viticulture on the estate 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:**  
During the 2013 vintage the Spring was humid with low temperatures which slowed down the vine growth cycle to such an extent that it was the latest harvest in the recent history of the Rioja Appellation.



Good weather predominated throughout September and October which allowed for balanced ripening in our vineyards in Haro and enabled selective harvesting of each vine plot once it had attained optimum ripeness.

**Winemaking:**  
The winemaking process for Viña Pomal Centenario Crianza is traditional: following destemming and crushing the must undergoes alcoholic maceration. Total maceration lasts two weeks and the objective is a structure of mild, pleasant wines with a lot of fruitiness. Twelve months in barrels of American oak (20% of which are new) add the complexity and maturity needed to complete this wine's expression.

**Analytical properties:**  
Alcohol Content: 13,5%

**Wine tasting notes:**  
Picota cherry red with violet hues. High aromatic intensity. Flowers, black fruits and liquorice with hints of vanilla and roasted coffee. It is supple, balanced and fresh on the palate with good structure and mild tannins.

**Winemaker's advice:**  
This wine is now at its optimum consumption time and has potential for further refinement if kept bottled for 3 or 4 more years. Recommended serving temperature: 17° C. The wine does not require decanting.

**Food matching:**  
In matches perfectly with mild dishes such as rices, cheeses, pâtés, casseroles, greens, fish...as well as with dishes that traditionally pair well with red vintage wines.

