

VIÑA POMAL

VIÑA POMAL CRIANZA 2013

Viña Pomal embodies the best winemaking tradition of the Rioja Alta, a hundred years of making premium wines and building prestige whilst the winery's estate vineyard enjoys an unbeatable location inside the Haro district.

Winegrowing region:
D.O.C. Rioja

Varietals:
100% Tempranillo

Winegrowing:

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 encompasses different ecosystems with different soils and varying degrees of exposure to the sun, which calls for the careful selection of homogenous zones. The estate combines traditional Rioja practices with precision winegrowing techniques, implementing state of the art environmentally friendly winegrowing, always with a view to obtaining premium quality. In addition to the work on our estate's vineyards we also carefully select grapes from our Rioja Alta suppliers.

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:

Viña Pomal Crianza is made in the traditional way: after destemming and crushing it undergoes alcoholic fermentation. Total maceration lasts two weeks, seeking a structure of light, pleasant wines with a great deal of fruitiness.

Twelve months in barrels of American oak (15% new) provide us with the complexity and maturity needed to round off this wine's expression.

Analytical properties::

Alcohol Content: 13.5%

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. and soft tannins.

Winemaker's advice:

It is now at an optimum time to be drunk and will continue to gain complexity for 3 or 4 more years. Optimum serving temperature: 17° C.

It does not require decanting.

Food Matching:

It 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.

