

VIÑA POMAL

VINA POMAL GRAN RESERVA 2010

The 2010 vintage, officially rated Excellent by the Rioja Control Board, was truly exceptional for our vineyards in Rioja Alta, producing wines of great balance; very aromatic and highly structured. For this vintage we have reissued the classic label used since 1904 for our Gran Reserva, the flagship of *Bodegas Bilbainas*.

Winemaking region: D.O.C. Rioja

Grape varieties: 90% Tempranillo 10% Graciano

Viticulture:

Our vineyards are located in the vicinity of the winery, in the municipality of Haro. 250 hectares make ours the largest property in the area, and our Reserva and Gran Reserva are a true reflection of these soils. With an average vine age in excess of 25 years, we seek the utmost balance and a reflection of our terroir.

We complement the Tempranillo with Graciano, which only matures in great vintages. Those are the vintages when we make our Gran Reserva, as it is not made every year.

Vintage characteristics:

The 2010 vintage was officially rated EXCELLENT in the D.O.Ca. Rioja Cold, wet winter. Budbreak was uneventful, starting during the second half of March. In Rioja Alta, low temperatures and rains during flowering affected fruit set, resulting in loose clusters. This eventually had a positive effect on ripening and quality, with somewhat lower-than-usual yields.

The summer passed with high temperatures and dry weather, although some cooler days in August delayed veraison. A providential rain shower on 8 September were an invaluable help for our Haro vineyards, providing optimum ripening and allowing us to start picking early with top quality grapes in superb condition from the start. We started picking on the first week of October. It was an EXTRAORDINARY year, with great balance and very aromatic, well-structured wines.

Vinification:

Viña Pomal Gran Reserva is made following traditional vinification methods.



The grapes are selected manually in our vineyards. At the winery, they are destemmed and crushed and then undergo moderately long maceration in tanks.

After alcoholic and malolactic fermentation, the wines are racked and aged in 225 litre Bordeaux barrels, traditionally American oak. After ageing in barrels for one year, the wine is racked back to tanks. This is when the blend for the Gran Reserva is determined, and 10% Graciano, a minority Rioja variety, is added to the Tempranillo. The wine is fined with egg whites and put in barrels again for another year to complete its two years' ageing in oak.

After its stay in barrels, the wine spends a further year in oak vats, where the natural cleaning and assembly process concludes. Three years' ageing in the bottle complete the vinification of these unique Rioja wines.

Análítica: Alcohol content: 14%

Tasting notes:

Garnet and cherry hues introduce this bright Gran Reserva with light orange reflections on the rim.

The unique vinification process of these Gran Reservas provides a complex, elegant nose with notes of liquorice and red fruit, typical of the Tempranillo, along with hints of spices subtly added by the Graciano. During bottle ageing, all of this is assembled with toasty and balsamic aromas (vanilla, pepper, tobacco) contributed by the barrels.

As the wine is aired in the glass, it discloses its full range of nuances and complex aromas. In the mouth, it reflects our surroundings, with a mild entry and a sense of elegance and balance, ending in long persistence, denoting the craft of barrel ageing and the assemblage provided by a long stay in the bottle.

The winemaker's recommendations:

We do not consider it necessary, nor do we recommend decanting this wine.

Laying down/ageing potential:

It is perfectly ready to drink right now and expected to remain in its peak over the first ten years of life.

Pairing:

The perfect complement to dishes containing vegetables or casseroles with pulses. It is also highly suitable for meat or vegetable rice dishes, moderately strong cheeses, duck and blue fish.