

VIÑA POMAL

VINA POMAL RESERVA 106 BARRICAS 2011

This limited edition pays homage to the 2011 vintage, historical at Bodegas Bilbaínas and classified as excellent by the Regulating Council of the D.O. Ca. Rioja. It also coincides with 106 vintages at Viña Pomal from the first harvest back in 1904. A selection of 106 barrels by Diego Pinilla, the winery's winemaker.

Winegrowing region:

D.O.Ca. Rioja

Varietals:

90% Tempranillo, 5% Garnacha and 5% Graciano

Winegrowing:

The Viña Pomal estate covers 90 hectares of vineyards. Located in Haro municipality, and just 2 kilometres from the winery, in one of the town's most beautiful enclaves overlooking the Ebro River as it flows through Conchas de Haro.

Our estate features different ecosystems, which vary depending on soil composition and sun exposure, and this means exhaustive work in selecting homogenous zones. Our viticulture practices are a combination between traditional Rioja methods and precision winegrowing that opts for innovation in order to protect nature, and always with a view to obtaining maximum quality.

Vintage characteristics:

It was a year with a dry winter and a rainy spring, which promoted vineyard growth. Fruit set was irregular because of the rains in May and June. There was hardly any rain during the harvest, which came early. The very dry summer with high temperatures accelerated ripening.



Winemaking:

A personal selection by Diego Pinilla from the best Viña Pomal wines. Fermentation with local yeasts. 28°C-30 °C and maceration for 25 days in total.

Aged for 20 months in barrels of American oak (84%) and French oak (16%). During this time the wine was racked on various occasions, clarifying it through natural decanting. After aging in barrels the wine remained two years in bottles before it came on the market.

Analytical properties:

Alcohol Content: 13,5%

Tasting notes:

Colour: Deep cherry with a garnet rim.

Nose: Complex, intense and deep. Notes of liquorice and black fruit, violets and spiciness (fennel). Notes of chocolate and fine wood (cedar) underlain with mineral reminiscences.

Mouthfeel: Strong and savoury, balanced and well structured.

Winemaker's advice:

We recommend decanting this wine before serving in its early years.

Conservation / Cellaring potential:

This wine is now at its optimum consumption time and has potential for the next ten years.

Food matching:

A perfect pairing with casseroles, grilled meats and cured cheeses.