

VIÑA POMAL

VIÑA POMAL RESERVA 2011

Viña Pomal embodies the best winemaking tradition of the Upper Rioja. Backed by a hundred years of history in premium 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. 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:

A year marked by a dry winter and a rainy spring which favoured vine growth. Fruit setting was irregular due to the rains in May and June. The harvest was characterised by a lack of rain and it commenced early on. A very dry summer with high temperatures speeded up final ripening. In some cases we detected a great deal of vine stress due to drought with a slight imbalance between alcoholic and phenolic ripening.



On the other hand, vineyards that usually present more vigour ripened very well this year, yielding good berry quality, Vine health was practically perfect. With proper aging, in order to soften their structure, the wines show a great deal of intensity and cellaring potential.

Winemaking:

The winemaking process for Viña Pomal is quite traditional: the grapes are destemmed and crushed and the must then undergoes a moderately long maceration. Once alcoholic and malolactic fermentation are completed the wines are drawn off and lightly clarified before being racked into barrels. The wine is aged 18 months in barrels of American oak, 20% of which are new. During this time the wine is drawn off 3 times to clarify it naturally, doing away with the need for later treatments. After its aging in barrels the wine is left in bottles for at least two more years before it is brought out on the market.

Alcohol Content: 13,5%

Wine tasting notes:

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

Nose: Intense and elegant. Floral notes and red fruit which blend with sweet spices (Vanilla) and roasted coffee.

Mouthfeel: A long lingering finish with the balance of great Riojas.

Winemaker's advice:

The wine is at its optimum consumption time but may develop favourably for another 6 more years, until 2021, if kept in an proper conditions.

Food matching:

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

