



VIÑA POMAL

LA EXPRESIÓN DE LA RIOJA ALTA
DESDE 1908



GARNACHA 2012

Part of a range of wines which represent the Bodegas Bilbaínas team's experimentation and commitment to making better and better wines. This garnacha seeks to bring out the aromatic potential of the most widely planted varietal in the world. We seek Garnacha grown on high ground that displays freshness and its full fruity potential, with a lot of volume. A harmonious brew without excesses.



WINEGROWING REGION

D.O.C. Rioja Alta (Haro)

VARIETALS

100% Garnacha

WINEGROWING

A selection of old Garnacha vines from our suppliers. They all have in common that they grow at altitudes over 600 metres, where the variety expresses greater balance and freshness.

VINTAGE CHARACTERISTICS:

The summer of 2012 was warm, producing a low volume of grapes in excellent condition. This resulted in a structured, well-balanced wine.

WINEMAKING:

Garnacha is a delicate variety, requiring extremely careful processing in the winery. Cold soak followed by short fermentation and maceration (total vatting time 10 days).

Wood is used in order to protect the delicate Garnacha nature. 50% of the wine completed alcoholic fermentation in French oak barrels, remaining over lees throughout the ageing period. The rest was aged for 10 months in American oak barrels.

ANALYTICAL PROPERTIES:

Alcohol Content: 14.5%

TASTING NOTES:

Appearance: Bright with purple hues.

Nose: Fragrant and delicate. The intense fruit (blueberries, raspberries) blends with floral notes (jasmine, violets) underscored by hints of chamomile.

Mouth: Hefty volume and freshness, with velvety tannins. Pleasant, silky mouthfeel with an enveloping, greasy finish.

WINEMAKER'S ADVICE:

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

CONSERVATION / CELLARING POTENTIAL:

We recommend drinking it before 2018-2020.

FOOD MATCHING:

The perfect complement to dishes containing vegetables, rice dishes, cheese, duck and blue fish.

