

# Viña POMAL

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## CRIANZA

*Elaboration Region*  
D.O.Ca. Rioja, Spain

*Varieties*  
100% Tempranillo

*Vintage*  
2020

*Analysis*  
Alcohol Content  
14.5%  
Contains sulfites

*Aging*  
12 months in  
American oak  
(15% new barrels)



## Sensory Characteristics



### Eye

Picota cherry red with violet hues.



### Nose

High aromatic intensity. Flowers, black fruits and liquorice with hints of vanilla and roasted coffee.



### Mouth

It is supple, balanced and fresh on the palate with good structure and mild tannins and soft tannins.

### Pairing

It matches perfectly with mild dishes such as rice, cheeses, pâtés, casseroles, greens, fish as well as with dishes that traditionally pair well with red vintage wines.



Denominación  
de Origen Calificada



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## THE ESTATE

The Viña Pomal estate covers 90 hectares of vineyards 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 “Conchas de Haro” passage.

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.

## THE VINTAGE

The 2020 vintage was rated as VERY GOOD by the Regulatory Council of the D.O.Ca. RIOJA. A demanding year in terms of weather, with hail in late April and fluctuating temperatures in spring and summer. The phenological stages of the vineyard advanced and shortened. The mild winter led to an early bud break. The higher summer temperatures advanced the ripening and harvest dates. The temperatures, along with the spring precipitation, especially in April, allowed the plants to have a good bud break, with an 8-day advance compared to historical data, reaching flowering with a similar 7-day advance.

The harvest began on September 3rd and proceeded smoothly. The earlier cycle start meant it began a week earlier compared to the 2019 harvest. During the first half of October, the weather was somewhat adverse, with days of heavy rain, but this did not pose a risk to the health of the berries, as it was accompanied by a significant drop in temperature and strong winds that prevented water from accumulating on the plants. In conclusion, it has been a good harvest resulting in fruity wines with good alcohol content and excellent balance.

## 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.

***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: 17º C. It does not require decanting.***

