

Viña POMAL

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RESERVA

Elaboration Region
D.O.Ca. Rioja, Spain

Varieties
100% Tempranillo

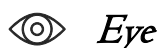
Vintage
2017

Analysis
Alcohol Content 14.5%
Contains sulfites

Aging
18 months in
American oak
(20% new barrels)



Sensory Characteristics



Eye

Deep, dark-cherry, red with an intense ruby-red rim.



Nose

Intense and elegant. Floral notes and red berries curbed by sweet spices (vanilla) and roasted coffee.



Mouth

Persistent, with the balance of the great Riojas.

Pairing

Rice dishes, vegetables, game and red meats are perfect companions to this wine.



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 2017 vintage in Rioja, as in other important appellations in the world, was marked by a frost that took place in spring, after a particularly dry winter. The early spring, with very high temperatures, favored early budbreak in our Haro vineyards.

This frost, although remedied thanks to exhaustive work in the field eliminating the affected shoots, resulted in a smaller harvest than in previous vintages. Despite the short growing season, the grapes quickly acquired alcohol content and were exceptionally healthy throughout the harvest. In summary, this vintage offered us warm wines, with slightly higher alcohol levels and great structure and aging potential, as well as an interesting contribution of fruit.

WINEMAKING

Viña Pomal Reserva stands out for its fairly traditional vinification, including destemming and crushing and a moderately long maceration. After alcoholic and malolactic fermentation, the wines are racked and lightly fined before barrel aging.

The wine spends 18 months in American oak barrels (20% new). During this period, it is racked three times, providing a natural fining process and obviating the need for further treatments. After its stay in barrels, the wine is aged for at least two years in the bottle before being put on the market.

Optimum serving temperature: 17º C. It does not require decanting.

