

VIÑA POMAL

LA EXPRESIÓN DE LA RIOJA ALTA
DESDE 1908

VIÑA POMAL RESERVA 2005



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: Viña Pomal estate, situated between the Ebro and Tírón rivers, in the Haro municipality (Upper Rioja).

The fertility of the soils is poor. These are chalky and gravelly soils where gobelet vines have taken root and with yields that never exceed 6,500 kg per hectare.

Vintage characteristics: 2005 was classified as an EXCELLENT vintage year by the D.O.C. Rioja.

The vineyard's vine growth cycle for the 2005 harvest was good throughout thanks to the weather conditions which overall led to a high quality harvest.

Although there was moderate rainfall it was well spread out throughout the phenological growth stages of the vine. There were scattered showers in June over a large part of the appellation which brought in a good amount of water.

In general, the vine growth cycle commenced 10 days in advance and the harvest was brought forward a week in comparison with the previous year.

During early September vine health and grape ripening in the vineyard were magnificent. Mild temperatures during the day and cool night temperatures helped to achieve extraordinary ripening.

Winemaking: The vinification process for Viña Pomal Selección Centenario 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 gently clarified before being racked into barrels. The wine is aged 14 months in barrels of American oak. During this time the wine is drawn off 2 or 3 times, which clarifies it naturally, doing away with the need for further treatments.

After its aging in barrels the wine is left in bottles for two more years before it is brought out on the market.

Analytical properties: Alcohol Content: 13.5%

Wine tasting notes: Colour: Brilliance and clarity. Ruby with slight russet hues from aging.

Nose: Clean, intense aromas. Dominant notes of red fruit intermingled with notes from aging: tobacco, truffle and vanilla.

Mouthfeel: Good concentration with a long finish. With body and good acidity, characteristic of the Tempranillos from the Rioja Alta region.

Winemaker's advice: The wine is at its optimum consumption time but may develop favourably for another 2 or 3 more years if kept in an ideal place.

Food matching: A perfect pairing with vegetable dishes, rice dishes, cheeses, duck and oily fish.

VIÑA POMAL EMBODIES THE HIGHEST QUALITY IN WINEMAKING AND VINEYARD PRACTICES IN THE RIOJA ALTA REGION.
VIÑA POMAL REPRESENTS 100 YEARS OF EXCELLENT QUALITY AND PRESTIGE, ORIGINATING
FROM OUR VINEYARDS FOUND IN THE HARO DISTRICT OF LA RIOJA.