

VIÑA POMAL

LA EXPRESIÓN DE LA RIOJA ALTA
DESDE 1908

VIÑA POMAL CENTENARIO RESERVA 2005



Viña Pomal embodies the best winemaking tradition of the Upper Rioja. It is backed by one hundred years of history in high quality 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 101 hectares of vineyards. It was first planted in 1908 and its oldest vinestock, situated between the Ebro and Tírón rivers, in the Haro municipality (Rioja Alta), date back to 1971. The fertility of the soils in this area is poor. These are chalky and gravelly soils. The vineyard has been planted with traditional gobelet vines and their yields 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 were conducive to an optimum quality harvest. Although there was moderate rainfall it was well spread out throughout the vine's phenological growth stages. There were scattered showers in June over a large part of the appellation which brought with them a good amount of water. In general, the vine growth cycle began 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. The 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 put 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 and a long lingering finish. With body and good acidity, characteristic of the Tempranillos from the Rioja Alta region.

Winemaker's advice: The wine is now at its optimum consumption time but may develop favourably for another 2 or 3 years if kept under ideal conditions.

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

- Bronze Medal in the International Wine and Spirit Competition. (Viña Pomal Cent. Rva. 2004)
- 81 Points in the Mundus Vini Contest (Viña Pomal Cent. Rva. 2004)

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.