VIÑA POMAL



Viña Pomal Reserva 2016

Viña Pomal is one of Rioja's most iconic wineries, renowned for its commitment to traditional winemaking and the distinctive character of its wines. Founded in 1904 in the prestigious Rioja Alta region, it manages 120 hectares of estate-owned vineyards, ensuring quality control from grape to bottle. Viña Pomal Reserva 2016 is a balanced and expressive Rioja, featuring ripe red fruit flavors complemented by hints of vanilla, cedar, and spice, resulting in a refined and smooth profile that highlights the elegance and tradition of the Rioja Alta region.





General Information

Producer: Bodegas Bilbaínas

• Appellation: D.O.Ca. Rioja, Spain

Varietal Composition: 100% Tempranillo

• Vintage: 2016

Alcohol Content: 13.5%

Volume: 750ml



Vineyard and Terroir

- **Location:** The vineyards are situated in Haro, Rioja Alta, less than 2 km from the winery, along the Ebro River.
- **Soil Type:** Alluvial soils with pebbles, providing excellent drainage and enhancing the vine's quality.
- **Climate:** Influenced by both Atlantic and continental conditions, offering ideal ripening temperatures.

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Winemaking

- Harvest: Grapes are hand-picked, ensuring the selection of the best
- Vinification: Traditional Rioja winemaking with destemming, crushing, and a controlled maceration period. The wine undergoes 18 months of aging in American oak barrels, with 20% new oak, followed by at least two years of bottle aging before release.

Tasting Notes

- Appearance: Deep cherry red with a bright ruby rim.
- Aroma: Elegant blend of floral notes, red fruit, and sweet spices like vanilla and roasted coffee.
- Palate: Balanced and structured, showcasing soft tannins and a long, lingering finish.
- Finish: Smooth and persistent, with well-integrated oak and a touch of spice.
- Aging: Suitable for aging up to 10 years, with the potential to gain further depth and soften its tannins over time.



Food Pairing

Recommended Pairings: Pairs well with rice dishes, game, red meats, and roasted vegetables.



Sustainable Practices and Certifications

Sustainable Winemaking: Bodegas Bilbaínas follows sustainable viticulture practices, ensuring minimal environmental impact through responsible vineyard management and water conservation. The winery is committed to maintaining biodiversity and soil health, contributing to the quality and authenticity of their wines.

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Awards and Recognition

- 90 points Guía Peñín.
- The Viña Pomal Reserva 2014 received a score of 91 points from James Suckling. The review describes the wine as having a fresh and elegant profile, featuring red fruit, cedar, and floral notes, supported by a fine structure and a balanced finish.

Producer's Notes

Viña Pomal Reserva 2016 exemplifies the heritage of Rioja, blending freshness, complexity, and aging potential that reflects the best of the region.