

# Viña Pomal Gran Reserva 2014

*Viña Pomal is the flagship brand of Bodegas Bilbaínas and a classic Rioja brand since 1904.*

*The great Rioja classic, true to its origins dating back over a hundred years. An earnest, high quality wine which has all the best qualities of La Rioja. It is only produced in outstanding years in a limited number of bottles.*

---

## VITICULTURE

*The Viña Pomal estate is made up of 101 hectares of vineyards. It was planted for the first time in 1908 and its oldest vines are from 1971. The vineyard was planted on a plateau located between the Ebro and Tirón rivers, in the municipality of Haro (Rioja Alta). Soil fertility is rather low. These are rather limestone and gravelly lands on which vines planted in goblets settle, with yields always below 6,500 kg/ha.*

---

## WINEMAKING

*Viña Pomal Gran Reserva is characterized by traditional vinification: after destemming and crushing, a moderately long maceration takes place and, after alcoholic and malolactic fermentation, the wines are racked and lightly clarified to pass them into barrels. The wine spends 24 months in barrels; barrels that are traditionally American oak. During this time, 2 or 3 rackings are carried out that clean the wine naturally, thus avoiding the need for subsequent treatments. After passing through the barrel, the wine spends a year in oak vats and three years in the bottle before being released on the market.*

---

## VARIETIES & GRADUATION

90% Tempranillo 10% Graciano  
14,2% vol.



## TASTING NOTES

### EYES

Wine with cherry and garnet tones with a brilliant appearance.

### NOSE

Ripe fruit assembled with the spicy and mineral aroma of Graciano. During the aging process in the bottle, roasted and balsamic aromas are integrated (vanilla, pepper, tobacco)own barrel.

### MOUTH

Soft entry and a sensation of elegance and balance, which ends in a long persistence.