

Vina Pomal Organic Reserva

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

CEPAGE: 100% Tempranillo

WINEMAKING: Viña Pomal Reserva Eco 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.



ALCOHOL BY VOLUME: 14.0%

AGING: 18 months

THE STORY

Founded in 1901 by Santiago de Ugarte, Bodegas Bilbaínas is the oldest bottler in Rioja and, with 3,400 m² of underground cellars. Established in the heart of Haro, achieving a strategic location for transporting BB wines by train to deliver them worldwide

PHILOSOPHY: Winemaker, Mayte Calvo:

"Wine must be understood from the vineyard, knowing how to interpret each variety, each plot, and knowing how to maximize everything that nature gives us."

BIOGRAPHY: BB is defined by the entrepreneurial spirit with which the winery was founded, based on the vineyard. The quality of the entire process is controlled from the vineyard to the wine.

Its the first winery in Haro to obtain the Viñedo Singular certification and to produce Singular Wines



THE ADJECTIVES

AROMAS / FLAVORS: Intense aromatic nuances with floral hints, red fruits.

MOUThFEEL: It develops all its potential as fresh, fruity and elegant.

THE SELLING POINTS

Made with organic grapes.

PAIRINGS: Rice dishes, vegetables, game and res meats are perfect companions to this wine.

