



Pomar Reserva 2010

845 meters of altitude: Receives an average of 400 liters of rain per square meter per year. The average of the vines is 65 years.

Maceration before and after fermentation in stainless steel vats for a duration between 21 and 40 days. 100% of the malolactic fermentation is done in oak barrels.

The aging is done on the lees before and after the malolactic fermentation in new french oak barrels for a duration of 16 to 20 months, depending on the vintage.

Our Tasting

Visual : Cherry Red in color, it maintains purple reflections with notable intensity in bluish nuances

Olfatory : Fine and soft scented aromas, blackberry and wild berries in harmony and balance with more spicy nuances, vanilla and liquorice.

Gustatory : Wide, exquisitely round, with a smooth and intense mid palate, and a final flavor with slight fruity and floral reminiscences.

Country

Spain

D.O. / Area

D.O. Ribera de Duero

Producer

Pomar Bodega y Viñedos

Vintage

2010

Alcohol

15%

Type

Red

Grape

100% Tempranillo

Aging

16-20 Months French Oak Barrel

Bot/cx

12