

GUELBENZU LAUTUS

FINCA LA LOMBANA



Tasting notes

Colour: Deep red cherry.

Nose: Intense aromas of liquor red fruit with spicy and toasted hints and a mineral end.

Palate: Sweet, elegant and polished on the palate, without edges. Notes of very ripe fruit with elegant toasted and mineral hints. Concentrated, structured and very rich in aftertaste sensations.

Serving recommendations

Serve at 18°C.

Food pairings: Red meat (T-bone steak, breast of duck) and roasts (lamb).



Awards:

- 92 points James Suckling 2024
- 90 points Tim Atkin 2024
- 92 points Peñín 2024
- Gold Medal Concurso Mundial de Bruxelles 2023

Previous Vintages Awards:

- 91 points Guía Peñín 2023
- 91 points James Suckling 2022
- 91 points Guía Peñín 2022
- 91 points Guía Peñín 2021

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Technical data

Appellation: Vino de la Tierra Ribera del Queiles

Grape composition: 35% Merlot, 35% Cabernet Sauvignon, 15% Graciano, 15% Syrah.

Vintage: 2016

VINEYARD (OWN PROPERTY)

Surface area: 46 ha (113 acres)

Location: Finca La Lombana (Vierlas)

Soil type: Of fluvial origin, made up mainly of gravel and sand.

Average age of vines: 20 years

Average altitude: 500m

Density of plantation: 3,500 vines/ha

Yield: 6,500 kg/ha

Growing system: Trellised

VINIFICATION

Harvesting: Mechanical

Harvesting dates: September-October

Alcoholic fermentation: In temperature-controlled stainless steel vats

Malo-lactic fermentation: In barrel

Temperature of fermentation: 28-30°C

Duration of fermentation: Over 20 days

Ageing time in barrel: 18 months

Type of barrels: New French

Ageing time in bottle: Over 3 years

Analysis data

Alcoholic degree: 14.5%

Logistics data

Bottle: Bordeaux Ancienne

Closure: Natural cork

Case: 6 bottle wooden case

Case measurements: 34 x 17.8 x 26.5 cm

Case weight: 9.8 Kg

Palletisation: Euro pallet 80 x 120: 480 bottles

Number of cases per layer: 10

Number of layers: 6

Number of cases per pallet: 60

EAN code bottle: 8437002692032

