

# GUELBENZU VIERLAS

FINCA LA LOMBANA



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## Tasting notes

**Colour:** Intense red cherry.

**Nose:** Good intensity and power with notes of ripe black fruit (blueberries and blackberries) and floral and dairy hints on a spicy background.

**Palate:** Intense, tasty with mineral sensation and well-integrated toasted hints respecting fruit tones. Black fruits, balsamic and menthol notes. Balanced, powerful and persistent.

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## Serving recommendations

Serve at 16°C.

Food pairings: Pulses, pasta, rice dishes and white meats.



## Awards:

- 90 points Tim Atkin 2020
- Silver medal Mundus Vini Summer Tasting 2022

## Previous Vintages Awards:

- Gold Medal Mundus Vini 2021
- Silver Medal Concours Mondial de Bruxelles 2019

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## Technical data

**Appellation:** Vino de la Tierra Ribera del Queiles

**Grape variety:** Syrah y Merlot

**Vintage:** 2020

### 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:** 500 m

**Density of plantation:** 3,500 vines/ha

**Yield:** 6,500 kg/ha

**Growing system:** Trellised

### VINIFICATION

**Harvesting:** Mechanical

**Harvesting dates:** September - October

**Fermentation:** In temperature-controlled stainless steel vats

**Temperature of fermentation:** 28 °C

**Duration of fermentation:** 10 to 12 days

**Ageing time in barrel:** 6 months

**Type of barrels:** 70% American / 30% French

## Analysis data

**Alcoholic degree:** 14,5 %

**Allergen:** Contains Sulphites

## Logistics data

**Bottle:** Bordeaux Élite

**Closure:** DIAM 3

**Case:** 6 bottles

**Case measurements:** 23 x 32 x 15.5 cm

**Case weight:** 8 Kg

**Palletisation:** Euro pallet 80 x 120: 600 bottles

**Number of cases per layer:** 25

**Number of layers:** 4

**Number of cases per pallet:** 100

**EAN code bottle:** 8437002692070

