

Serve at 16 to 18°C.

Food pairings: Red meat, pulses, roast lamb and duck.



DESDE 1851

Finca La Lombana

Awards:

- 92 points Tim Atkin 2024
- 92 points James Suckling 2024
- Gold medal Mundus Vini 2023

Previous Vintages Awards

- Silver medal Mundus Vini 2022
- 90 Points James Suckling 2022
- Grand gold medal, Mundus Vini 2020
- Gold medal Sommelier Wine Awards 2020
- Gold medal Concours Mondial de Bruxelles 2019

GUELBENZU EVOFINCA LA LOMBANA

Technical data Appellation: Vino de la Tierra Ribera del Queiles Grape composition: Cabernet Sauvignon, Merlot. Vintage: 2018 **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 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 Malo-lactic fermentation: In oak vats Temperature of fermentation: 28°C **Duration of fermentation: 18 days** Ageing time in barrel: 12 months Type of barrels: French Ageing time in bottle: At least 2 years

Analysis data

Alcoholic degree: 14,5%

Logistics data

Bottle: Bordeaux Élite Closure: Natural cork 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: 8437002692025 EAN code case: 68437002692041

