

GUELBENZU AZUL

FINCA LA LOMBANA



Appellation: Ribera del Queiles IGP

Varieties: 50% Syrah, 30% Cabernet Sauvignon, 10% Graciano and 10% Tempranillo.

Vintage	ABV	TA	pH	RS
2019	14.5%	5.7	3.6	1.5

Tasting Notes

Color: A very deep garnet-red color.

Nose: Good intensity of red and black fruit aromas, with spicy notes, toast, pastry and light balsamic notes at the end.

Palate: Powerful, fresh and structured. Ripe black fruit with spicy and balsamic notes. Well-integrated oak. Long and lingering finish.

Serving Recommendations

Serving temperature: Serve at 61 °F.

Food pairings: Stews, pork and chicken dishes.

Vineyards

Surface area: 113 acres

Location: Finca la Lombana

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

Average age of vines: 20 years

Average altitude: 1,650 feet above sea level

Density of plantation: 1,400 vines/acre

Yield: 2.9 tons/acre

Growing system: VSP

Winemaking

Harvesting dates: September-October

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 79°F

Duration of fermentation: 15 days

Aging time in barrel: 10 months

Type of barrels: 50% American, 50% French

Aging time in bottle: At least 12 months

Awards

92 Wine Enthusiast