

# GUEL BENZU EVO

FINCA LA LOMBANA



**Appellation:** Ribera del Queiles IGP

**Varieties:** 68% Cabernet Sauvignon, 32% Merlot.

Vintage	ABV	TA	pH	RS
2018	14.5%	5.4	3.4	1.2

## Tasting Notes

**Color:** Intense red cherry.

**Nose:** Good intensity and complexity. Aromas of ripe black fruits against a balsamic backdrop and toasted and creamy notes. Spicy with a lactic finish.

**Palate:** Ripe fruit, spicy and balsamic notes mixed with round tannins and good acidity. Structured and complex. Elegant, round mouth feel and balanced.

## Serving Recommendations

**Serving temperature:** Serve at 61 to 64 °F.

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

## 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:** 75°F

**Duration of fermentation:** 18 days

**Aging time in barrel:** 12 months

**Type of barrels:** 100% French

**Aging time in bottle:** At least 24 months

## Awards

Gold Mundus Vini 2023