

GUELBENZU LAUTUS

FINCA LA LOMBANA



WINE & SPIRITS
— PURVEYORS —



Appellation: Ribera del Queiles IGP

Varieties: 40% Merlot, 34% Cabernet Sauvignon, 13% Graciano, 13% Tempranillo.

Vintage	ABV	TA	pH	RS
2010	14.5%	5.2	3.7	1.7

Tasting Notes

Color: Deep red cherry.

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

Palate: Elegant and polished on the palate, with velvety tannins. Notes of very ripe fruit with elegant toasted and mineral hints. Concentrated, structured and with a complex finish.

Serving Recommendations

Serving temperature: Serve at 64 °F.

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

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: 82 to 86°F

Duration of fermentation: over 20 days

Aging time in barrel: 18 months

Type of barrels: 100% French

Aging time in bottle: At least 36 months

Awards

94 Wine Enthusiast