

# GUELBENZU VIERLAS

FINCA LA LOMBANA



**Appellation:** Ribera del Queiles IGP

**Varieties:** 60% Syrah, 40% Merlot.

Vintage	ABV	TA	pH	RS
2020	15%	5.4	3.6	0.7

## Tasting Notes

**Color:** Black cherry.

**Nose:** Powerful and complex with hints of ripe, black fruits against a lovely floral backdrop (violets) together with notes of flowers and spices.

**Palate:** Intense, fresh, and complex. Black fruits with balsamic and menthol notes. Fresh, powerful, balanced and lingering finish.

## Serving Recommendations

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

**Food pairings:** Dishes containing lentils, peas, beans, pasta, rice dishes and white meat.

## 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:** 10 to 12 days

**Aging time in barrel:** 6 months

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

**Aging time in bottle:** At least 6 months

## Awards

**Gold** at Mundus Vini 2023

**Silver** at San Francisco International Wine Competition 2023