

GUELBENZU AZUL

FINCA LA LOMBANA



Tasting notes

Colour: A very deep garnet-red colour.

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

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

Serving recommendations

Serve at 16°C.

Food pairings: Stews, pork and chicken dishes.



Awards:

- 90 points James Suckling 2024
- 90 points Wine Up 2024

Previous Vintages Awards:

- Silver medal Mundus Vini Summer Tasting 2022
- Gold medal Sélections Mondiales des Vins 2021
- Gold medal Sélections Mondiales des Vins 2020
- Silver medal Decanter World Wine Awards 2019
- Gold medal, Challenge International du Vin 2018

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Technical data

Appellation: Vino de la Tierra Ribera del Queiles

Grape composition: Tempranillo, Syrah, Cabernet sauvignon, Graciano

Vintage: 2021

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

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 26°C

Duration of fermentation: 15 days

Ageing time in barrel: At least 9 months

Type of barrels: 50% French and 50% American

Analysis data

Alcoholic degree: 14.5%

Logistics data

Bottle: Bordeaux Élite

Closure: Diam 3

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: 8437002692018

EAN code case: 68437002692027

