

GUELBENZU VIERLAS

FINCA LA LOMBANA



Tasting notes

Colour: Intense red cherry.

Nose: Good intensity and power with notes of ripe black fruit (blueberries and blackberries) and floral and dairy hints on a spicy background.

Palate: Intense, tasty with mineral sensation and well-integrated toasted hints respecting fruit tones. Black fruits, balsamic and menthol notes. Balanced, powerful and persistent.

Serving recommendations

Serve at 16°C.

Food pairings: Pulses, pasta, rice dishes and white meats.



Awards:

- 91 points Tim Atkin 2025
- 90 points Tim Atkin 2024
- Silver medal Mundus Vini Summer Tasting 2022

Previous Vintages Awards:

- Gold Medal Mundus Vini 2021
- Silver Medal Concours Mondial de Bruxelles 2019

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Technical data

Appellation: Vino de la Tierra Ribera del Queiles

Grape variety: Syrah y Merlot

Vintage: 2023

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

Average altitude: 500 m

Density of plantation: 3,500 vines/ha

Yield: 6,500 kg/ha

Growing system: Trellised

VINIFICATION

Harvesting: Mechanical

Harvesting dates: September - October

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 28 °C

Duration of fermentation: 10 to 12 days

Ageing time in barrel: 6 months

Type of barrels: 70% American / 30% French

Analysis data

Alcoholic degree: 14,5 %

Allergen: Contains Sulphites

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: 8437002692070

