Guelbenzu Vierlas, VDT Ribera del Queiles 2020

ESA0342020

Guelbenzu

— Ribera del Queiles, Spain

A single vineyard wine from the Finca La Lomabana in Ribera del Queiles, with intriguing characters of black fruit and tapenade – an unusual yet appealing combination.

Production

The predominantly Merlot grapes are grown on the pebbly dry soils of the Lombana estate, around the village of Vierlas, which lies between Rioja, Navarra and Aragon. The trellised vines are of average age 20 years, and grow at around 500m altitude. After harvesting, fermentation takes place in stainless steel at 24ºC for 10-12 days. The wine is then aged in 30% French / 70% American oak for 6 months, with a further 6 months in bottle before release. Guelbenzu is not certified as organic, but the micro climate where the winery and vineyards are located allow them to achieve excellent quality grapes with no need to use fungicides or pesticides. The good weather, good soil and the cold wind called cierzo" that blows constantly in this area, dries the vines, which helps avoid diseases usually caused by excess humidity.

Tasting note

Aromas of black fruit along with black olive tapenade. The palate is rich and full-bodied with blackberries, spice and toasty oak on the finish.

Food Match

Match with pasta and vegetable risotto, or white meats.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
VdT Ribera del Queiles

Winemaker:
Milagros Rodríguez

Grape Varieties:
Merlot 85%, Syrah 15%

Suitable for:
No

Bottle Barcode:
8437002692070