



GUEL BENZU

**AZUL**  
Zaragoza, Spain



**14.5%** **750mL**  
ALC/VOL BOTTLE SIZE



58% Merlot,  
22% Cabernet Sauvignon,  
20% Tempranillo

**Appellation**  
Ribera del Queiles

**Vinification**  
Average age of vines: 20 years

**Fermentation**  
Harvesting: Mechanical  
Fermentation: In temperature-controlled stainless steel vats  
Temperature of fermentation: 26°C  
Duration of fermentation: 15 days

**Aging process**  
Ageing time in barrel: At least 9 months  
Type of barrels: 50% French and 50% American  
Ageing time in bottle: At least 12 months

**Tasting notes**  
Color: A very deep garnet-red color.

Nose: An intense, fine, subtle nose of black fruit aromas, vanilla, spices with balsamic, mineral notes coming through.

Palate: Powerful and structured with good length and volume on the palate. Ripe black fruits with very well integrated balsamic, minty, vanilla and cocoa notes in the finish.



28-30°C



Aged in French & American oak for 9 months



Aged in bottle for 12 months

**Serving recommendations**  
16° C

**Food pairings**  
Stews, pork and chicken dishes.