

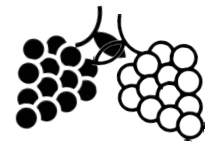


GUEL BENZU

EVO
Zaragoza, Spain



14.5% 750mL
ALC/VOL BOTTLE SIZE

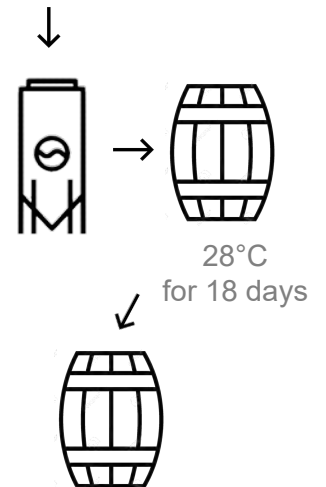


Appellation
Ribera del Queiles

77% Cabernet Sauvignon, 9%
Graciano, 6% Tempranillo, 4%
Merlot, 5% Syrah.

Vinification
Average age of vines: 20 years

Fermentation
Mechanical harvesting dates: September-October;
Alcoholic fermentation: In temperature-controlled
stainless steel vats; Malo-lactic fermentation: In oak
vats; Temperature of fermentation: 28°C; Duration
of fermentation: 18 days; Ageing time in barrel: 12
months; Type of barrels: French.



Aging process
Ageing time in bottle: At least 2 years

Tasting notes
Color: Black cherry with a garnet rim.

Nose: Intense aromas of very ripe black fruits
(blueberries, blackberries, blackcurrants) against a
backdrop of roasted coffee beans and chocolate.
Spicy, balsamic and elegant toasty hints coming
through.

Aged in
French oak for 12
months

Serving recommendations
16 - 18° C

Palate: Sensational suave, warm and round feel.
Black spices, toasty, cocoa and licorice hints. Good
body and structure.

Food pairings
Red meat, legumes, roast lamb and duck.

