

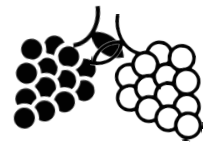


GUEL BENZU

LAUTUS
Zaragoza, Spain



14.5% 750mL
ALC/VOL BOTTLE SIZE

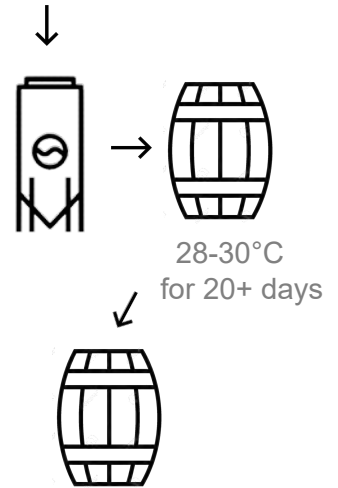


40% Tempranillo,
30% Cabernet Sauvignon,
30% Merlot

Appellation
Ribera del Queiles

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 barrel; Temperature of fermentation: 28-30°C; Duration of fermentation: Over 20 days; Ageing time in barrel: 18 months; Type of barrels: New French.



Aging process
Ageing time in bottle: Over 3 years

Tasting notes
Color: Deep black cherry.

Nose: Elegant and harmonious with aromas of ripe red berries and black fruits against a mineral, balsamic backdrop.

Aged in
French oak
for 18 months

Serving recommendations
18° C

Palate: Flavorsome with good structure and balance. Notes of ripe black fruits come through (blackberries and blueberries) with subtle hints of toast. A spicy, balsamic finish. Complex.



Aged in bottle
for 3+ years

Food pairings
Red meat (T-bone steak, breast of duck) and roasts (lamb).