

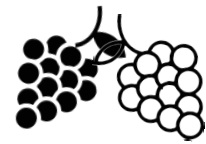


GUEL BENZU

VIERLAS  
Zaragoza, Spain



14.5% 750mL  
ALC/VOL BOTTLE SIZE



85% Merlot, 15% Syrah

**Appellation**  
Ribera del Queiles

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

**Fermentation**  
Mechanical Harvesting dates: September-October  
Fermentation: In temperature-controlled stainless steel vats at 24°C for 10 to 12 days.

**Aging process**  
Ageing time in barrel: 6 months  
Type of barrels: 70% American / 30% French  
Ageing time in bottle: At least 6 months

**Tasting notes**  
Color: Black cherry.

Nose: Powerful and complex with hints of ripe, black fruits against a lovely floral backdrop (violets) along with notes of flowers and spices.

Palate: Intense, fresh, and complex. Black fruits with balsamic and menthol notes. Fresh, powerful, balanced and lingering.



24°C for 10-12 days



Aged in French & American oak for 6 months



Aged in bottle for 6 months

**Serving recommendations**  
16° C

**Food pairings**  
Legumes, pasta, rice dishes and white meats.