

Guelbenzu 'Lombana'



Producer: Guelbenzu
Winemaker: Milagros Rodriguez
Country of Origin: Spain
Region of Origin: VDT Ribera del Queiles
Grapes: Graciano 27%, Tempranillo 24%, Syrah 20%
ABV: 14%
Case Size: 6x75cl
Vintage: 2005
Closure Type: Cork



The One-Liner

A fabulous red from Guelbenzu's Lombana estate at the heart of the Queiles Valley.

Tasting Note

Rich oaky and balsamic notes back up the black fruit characters on the nose. On the palate the wine is full and fresh with more rich ripe black fruits - opulent and full bodied.

Producer Details

Established since the mid-nineteenth century, Guelbenzu built a new winery in Vierlas, in 2001. With 46 hectares of vineyard in the Queiles Valley, their Lombana estate has stony soils with good drainage supporting low yields. The nearby Mount Moncayo and north wind creates perfect growing conditions for grapes – with high temperature differences between day and night, and protection from excessive moisture around the vines.

Guelbenzu left the Navarra appellation to follow their desire to make wines more representative of the unique terroir - as such the wines are labelled 'Vino de la tierra Ribera del Queiles'. The Ribera del Queiles appellation was created in 2003 at the request of Guelbenzu – and covers an area south of the river Ebro, between Navarra, Rioja and Aragon. Production is centred around Tempranillo, Cabernet Sauvignon, Syrah, Graciano and Merlot – with Garnacha also permitted.

In The Vineyard

Grapes are sourced from vines of average age 11 years, around the village of Vierlas, where the winery is situated.

In The Winery

The wine is fermented in stainless steel, and then undergoes malolactic fermentation in oak. The wine is aged for 10 months in a mixture of French and American oak, and then aged in bottle for a minimum of 2 years.

Awards & Press

2005 Vintage: Wines from Spain Awards 2014 - 'Top 102' Wines

2005 Vintage: Sommelier Wine Awards 2014 - Silver
2005 Vintage: "Savoury character dominates", "Dense, brooding flavours of blackcurrant, plums and cocoa", "Quite fresh and firm, with pleasing austerity" Sommelier Wine Awards 2014, Judges Comments

2005 Vintage: 91 points - Wine Advocate, February 2008

Food Recommendations

Roasted meats and spicy foods.