MISA & CUVÉE

GRAN TÁBULA



COUNTRY Spain

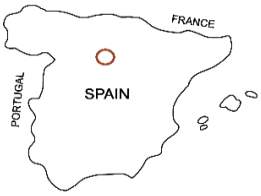
GRAPE VARIETY

100% Tempranillo.

ALC. % 14.5

VINEYARDS

Age: More than60 years old.
Soil: Limestone.
Altitude (m): 800.
Sustainable Farming.
Hand harvested in 15 kg crates.



APPELLATION
Ribera del Duero DO

ELABORATION

The bunches are sorted on a sorting table. After destemming, the berries are sorted on a second sorting table. Cold soak. Alcoholic fermentation in 50 hl vats. Malolactic fermentation in French oak barrels.16-18 months in French oak barrels and 6 months in oak vats.

PAIRING

Grilled lamb chops, suckling pig, Manchego cheese.

TASTING NOTES

Fine leather and black tea notes frame currant, clove and graphite flavors in this savory red. The muscular tannins are well-integrated, while balsamic acidity lends freshness. Austere, but exhibits depth and balance.

RATINGS

- **96 Wine Enthusiast** , vntg 2019
- **95 Wine Enthusiast** , vntg 2018
- **93 James Suckling** , vntg 2018,2017
- **90 Robert Parker (WA)** , vntg 2018
- **93 Wine Spectator** , vntg 2016
- **94 Wine Spectator** , vntg 2015, 2014

LOGISTICS

6 PACK	VMF	EUROPALLET
31 x 25 x 16,5 cm | 8,5 Kg	126 cs 6 | 1101Kg| 124cm	100 cs 6| 850Kg| 107,5cm