

Tábula



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Ribera del Duero DO

RATINGS HISTORY

- 94** Wine Enthusiast
vntg 2019, 2017
- 92** James Suckling
vntg 2019, 2018
- 93** Wine Enthusiast
vntg 2018
- 90** Wine Spectator
vntg 2016



GRAPE VARIETY

100% Tempranillo.

ALCOHOL %

14.5%

TERROIR

Age: More than 40 years old.

Soil: Limestone.

Altitude (m): 800.

Sustainable Farming.

Hand harvested in 15 kg crates.

VINIFICATION

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.

AGING

14-16 months in French oak barrels and 6 months in oak vats.

PAIRING

Perfect for roast lamb, tender lamb cutlets, morcilla, Manchego cheese, barbecue

LOGISTICS

6 pack | 31 cm x 25 cm x 16,5 cm | 8,5 Kg

VMF | 126 cs 6 | 1101 Kg | 124 cm

TASTING NOTES

Deep cherry red color. Aromas of ripe fruit, spices and hints of liquorize. Soft palate fresh tannins. Full and lingering finish. Tábula feels earthier and rustic, with some peat aromas and abundant, slightly astringent tannins.

