MISA & CUVÉE

TABULA



COUNTRY Spain

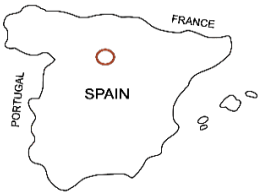
GRAPE VARIETY

100% Tempranillo.

ALC. % 14.5

VINEYARDS

Age: More than 40 years old.
Soil: Limestone.
Altitude (m): 800.
Sustainable Farming.
Hand harvested in 15 kg crates.
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.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

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.

RATINGS

- **92 Wine Enthusiast** , vntg 2023
- **94 Wine Enthusiast** , vntg 2020, 2019, 2017
- **92 James Suckling** , vntg 2019, 2018
- **93 Wine Enthusiast** , vntg 2018
- **90 Wine Spectator** , vntg 2016

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