

CLAVE de TÁBULA

Tábula



COUNTRY

Spain

APPELLATION

Ribera del Duero D.O.

VARIETY

Tempranillo 100% from our La Morejona Estate planted in 1959 at 820 m. high.

AGE OF VINES

Over 80 years

FARMING

Sustainable farming. Hand harvested in 15kg crates.

SOIL

Sand over limestone

ALTITUDE

820 meters

Hand-picked in 15 kg. crates. Taken by refrigerated trucks to the winery. The bunches are sorted on a sorting table. After destemming, the berries are sorted on a second sorting table. Cold soak. Alcoholic fermentation in 30 hl. Vats. Malo-lactic fermentation in French oak barrels.

VINIFICATION

12 months in French oak barrels and 12 months in 15 hl. French oak foudre.

AGING

ALCOHOL CONTENT

14.50%

PAIRING

Perfect for game and red meats, roasted vegetables and meats, lamb chops, foie grass, mature cheese.

TASTING NOTES

Plum, currant and cranberry flavors are bright and juicy in this rich red, baked by toast, espresso and loamy earth notes. Smooth, well-integrated tannins and fresh acidity support the dense and velvety texture. Harmonious, showing a balance of elegance and power.

RATINGS

- **94 POINTS** by Wine Spectator; vtg 2016
- **93POINTS** by Wine Spectator; vtg 2015, vtg 2014

94^{pts} **93^{pts}**
 Wine Spectator Wine Spectator

LOGISTICS

Shipper 12 bottles				Pallet; 56 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.39 In	9.84 In	11.81 In	15 Kg	39.37 In	47.25 In	66 In	860 Kg