

GRAN TÁBULA

Tábula



COUNTRY

Spain

APPELLATION

Ribera del Duero D.O.

VARIETY

100% Tempranillo

AGE OF VINES

Over 60 years

FARMING

Sustainable farming. Hand harvested in 15kg crates.

SOIL

Limestone

ALTITUDE

800 meters

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. Malo-lactic fermentation in French oak barrels.

AGING

16-18 months in French oak barrels and 6 months in oak vats.

ALCOHOL CONTENT

14.50%

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

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

94^{pts}
 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