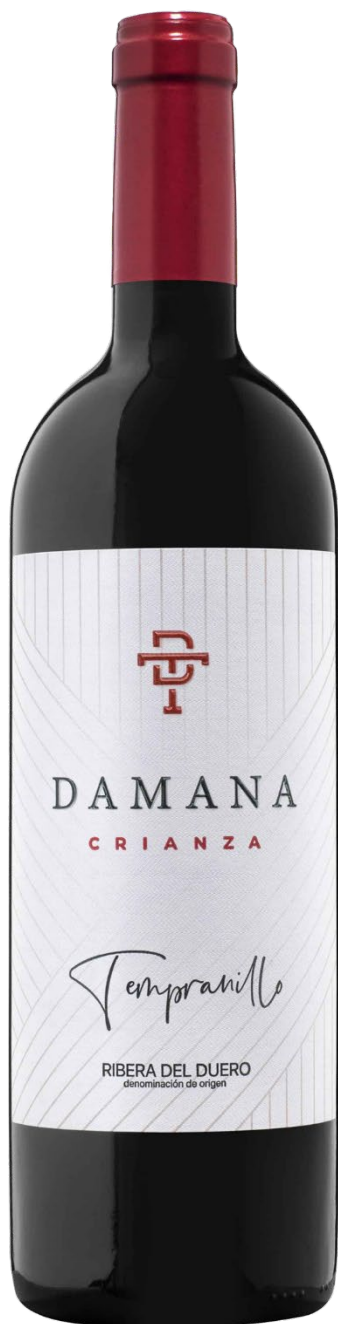


DAMANA CRIANZA

Bodegas Tábula



COUNTRY

Spain

APPELLATION

Ribera del Duero D.O.

GRAPE VARIETY

100% Tempranillo

AGE OF VINES

20 –30 years

FARMING

Sustainable farming. Hand harvested

SOIL

Iron-rich clay, slate

ALTITUDE

800 meters

VINIFICATION

Temperature controlled alcoholic fermentation during 12 days and malo-lactic fermentation in vats.

AGING

12 months in oak barrels (90% French and 10% American oak).

ALCOHOL %

14.50%

PAIRING

Perfect for red meats, roasts, fowl, firm-bodied fish such as salmon and pasta dishes.

TASTING NOTES

Deep cherry red colour with purple and red tones. Dense and slow overtone and texture. In nose, a medley of intense fruit aromas (raspberry, plum) with fennel, liquorize and vanilla as well as toasty notes. Well balanced palate with ripe fruit, spices and ripe tannins. Full and lingering finish.

RATINGS

- **90 Wine Spectator;** vntg 2018, vntg 2016
- **90 Wine Enthusiast;** vntg 2016



LOGISTICS

| Shipper 12 bottles | | | | VMF Pallet 70 C/12 | | | |
|--------------------|--------|---------|--------|--------------------|---------|------|--------|
| L: | W: | H: | Wt: | L: | W: | H: | Wt: |
| 12.4In | 9.44In | 12.20In | 15.2Kg | 39.37In | 47.25In | 67In | 1120Kg |