

# GRAN TÁBULA

Bodegas Tábula



## COUNTRY

Spain

## APPELLATION

Ribera del Duero D.O.

## GRAPE VARIETY

100% Tempranillo

## AGE OF VINES

Over 60 years

## FARMING

Sustainable farming. Hand harvested in 15kg crates.

## SOIL

Limestone

## ALTITUDE

800 metres

## 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 %

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 Wine Spectator**; vntg 2015, 2014
- **92 Wine Enthusiast**; vntg 2015



## LOGISTICS

Shipper 6 bottles				VMF Pallet 126 C/6			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.2ln	9.84ln	6.49ln	8.5Kg	39.37ln	47.25ln	64.5ln	1070Kg