

TÁBULA

Bodegas Tábula



COUNTRY	Spain
APPELLATION	Ribera del Duero D.O.
GRAPE VARIETY	100% Tempranillo
AGE OF VINES	Over 40 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 and 100 hl oak vats. Malo-lactic fermentation in French oak barrels.
AGING	14-16 months in French oak barrels and 6 months in oak vats.
ALCOHOL %	14.50 %
PAIRING	Perfect for roast lamb, tender lamb cutlets, morcilla, Manchego cheese, barbecue

TASTING NOTES

Deep cherry red colour. 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

- **94 Wine Enthusiast**, vntg 2017
- **90 Wine Spectator** vntg 2016



LOGISTICS

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