

# GranTábula

## 2018



### Technical data:

Vintage: 2018 – Ribera del Duero appellation.

Country: Spain

Production: 13.356 75 cl. bottles.

Grape varieties: Tempranillo 100%.

Age of vineyard: Over 60 years.

Type of soil: Limestone.

Harvest: Hand-picked in 15 kg crates.

Wine-making: Sorting of the bunches, and after destemming, sorting of the berries on a second sorting table. Cold soak. Alcoholic fermentation in 50 hl french oak vats at a controlled temperatura for 10-12 days. Malolactic fermentation in French oak barrels.

Ageing: 12 months in French oak barrels and 12 months in oak vats.



# 95<sup>pts</sup>



### Tasting Note:

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. Drink now through 2035. Alison Napjus

## Tábula

BODEGAS Y VIÑEDOS

Ctra. de Valbuena, Km.2 - 47359 Olivares de Duero (Valladolid) - Spain Tel: +34 609 125 785

Email: [gemma@bodegastabula.es](mailto:gemma@bodegastabula.es) - Web: [www.bodegastabula.es](http://www.bodegastabula.es)