

Clave de Tábula

TECHNICAL DATA

Vintage: 2016 – Ribera del Duero appellation.

Production: 3.304 75 cl. Bottles.

Grape varieties: Tempranillo 100% from our La Morejona Estate., planted in 1959 and 820 m. high.

Type of soil: Sand over limestone.

Harvest: Hand-picked in 15 kg. crates. Taken by refrigerated trucks to the winery.

Wine-making: The bunches are sorted on a sorting table. After destemming, the berries are sorted on a second sorting table. Cold soak. Alcoholic fermentation in 30 hl. Vats. Malo-lactic fermentation in French oak barrels.

Ageing: 12 months in French oak barrels and 12 months in 15 hl. French oak foudre.

Alcohol %: 14,5% Vol.

TASTING NOTES

Colour:

A very deep red colour with a violet rim.

Nose:

An intense expresión of the Tempranillo variety on the nose with red berry fruit aromas and floral and mineral notes coming through.

Palate:

A succulent entry on the palate followed by a pleasant sensation of freshness mingling perfectly with well integrated oak. This wine shows particular finesse and elegance.



Tábula

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