

Tábula

BODEGAS Y VIÑEDOS

Tábula

2018



Technical sheet:

Vintage: 2018 – Ribera del Duero DO (SPAIN)

Grape variety: Tempranillo 100%

Age of vines: Over 40 years

Farming: Sustainable farming. Hand harvested in 15kg crates.

Yield: 3.500 kg/ha (26 hl/ha)

Soil: Limestone. **Altitude** 800 m.

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. Malolactic fermentation in French oak barrels.

Ageing: 14-16 months in French oak barrels and 6 months in oak vats.

Tasting notes:

This wine is intense ruby in color, with aromas of red fruits and a touch of smoke. In the mouth the fruit flavors come alive and are enhanced by notes of mocha and caramel. The tannins are soft and well integrated, and the finish goes on and on.



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Ctra. de Valbuena, Km.2 - 47359 Olivares de Duero (Valladolid) - Spain Tel: +34 609 125 785 Fax: +34 983 395 472

Email: gemma@bodegastabula.es - Web: www.bodegastabula.es