



Clave de

Tábula

TECHNICAL DATA

Vintage: 2013

Production: 1947 Bottles.

Grape Varieties: Tempranillo 100%.

Type of soil: Sand over limestone.

Yield: 1500 kg/ha (11 hl/ha).

Vineyard: Morejona Estate. Planted in 1959 at an altitude of 830m.

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. A cold soak. Alcoholic fermentation in a 30HL. French oak vat. Malo-lactic fermentation in French oak barrels. Ageing: 14 months in 100% French oak barrel. 6 months in a 15 HL. French oak foudre. Type of Wine: Premium. Bottle Sizes: 75 cl.

TASTING NOTES

Colour

A very deep red colour with a violet rim.

Nose

An intense expression 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.