



GranTábula

TECHNICAL DATA

Vintage: 2013

Production: 4000 Bottles.

Grape Varieties: Tempranillo 100%.

Type of soil: Limestone.

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

Age of the vineyard: Over 60 years.

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 of 2 days. Alcoholic fermentation in French oak vats. Malo-lactic fermentation in French oak barrels. Ageing: 18 months in French oak barrels and 6 months in French oak vats. Bottling Date: September 2016 Type of Wine: Premium. Bottle Sizes: 75 cl and 150 cl.

TASTING NOTES

Colour Deep, dense, black-cherry colour.

Nose Ripe, red berry fruit together with roasted coffee beans, cocoa and balsamic notes.

Palate Powerful on the palate with intense flavour and good balance. Masses of sweet, soft tannins. A very lingering finish.

Tábula