



# Tábula

## TECHNICAL DATA

Vintage: 2014

Grape Varieties: Tempranillo 100%

Type of soil: Limestone.

Yield: 3500 kg/ha (26 hl/ha).

Age of the vineyard: Over 40 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. Alcoholic fermentation in French oak vats. Malo-lactic fermentation in French oak barrels. Ageing: 16 months in 100% French oak barrel and 6 months in oak vats. Type of Wine: Premium. Bottle Sizes: 75 cl., 150 cl., 300 cl. and 500 cl.

## TASTING NOTES

Colour Deep, cherry-red colour.

Nose Aromas of ripe fruit, spices and hints of liquorice.

Palate Soft, fresh tannins, full and lingering.

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