



Tábula

2014

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 de-stemming, 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.

Tábula

BODEGAS Y VIÑEDOS

Ctra. de Valbuena Km.2
47359 Olivares de Duero – Valladolid
Tel.: +34 609 125 785 Fax: +34 983 395 472
@: victor@bodegastabula.es

www.bodegastabula.es