

GranTábula

2011

TECHNICAL DATA

Vintage: 2011

Production: 3.500 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 plastic 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 of 4 days. Alcoholic fermentation in French oak vats. Malo-lactic fermentation in French oak barrels.

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

Bottling Date: September 2013

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

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

