

Tabuerniga (2016)

Tabuerniga is another extraordinary place in the historical village of Labastida, where viticulture has been maintained for more than 1.300 years. A place where medieval wine presses carved in rocks amongst the vineyards watch over the heritage of former times.

The scenery is stunning: a closed valley crossed by treads of vineyards, some of them abandoned, others cultivated, and many others recovered by us.

Tabuerniga is a small, vertical and isolated valley, where shorter vegetative cycle varieties offer a different expression and give rise to a sober and austere wine, but full of depth and elegance.

At an altitude of between 540 and 630 meters, these narrow and historic terraces, cultivated organically and respecting the tradition, offer a magnificent wine.

In 2016, a mild winter with moderate rainfall was followed by a mild but dry spring. Perfect conditions during the flowering period resulted in an extraordinary fruit set and abundant, large clusters. July was dry and mild with isolated summer storms, and oïdium proliferated in almost the entire appellation. The heat in August and especially in September (35°C for 2 weeks) caused the vines to suffer. Harvest was abundant and, strange to say, of very good quality. Tabuerniga is no exception, in fact, 2016 perhaps is its best vintage to date.

BOTTLES PRODUCED:
1.991

