

# *Winemaker's Note*

VARIETY:	<b>Viviano</b>
VINTAGE:	2015
APPELLATION:	Texas
ALCOHOL:	13.7 %
pH:	3.62
ACIDITY:	6.2 g/L (as Tartaric Acid)
RESIDUAL SUGAR (%):	0.12 % (dry)
OAKING:	15-months French and American oak barrels from Demptos, Canton, and Seguin Moreau cooperages. 40% of the barrels were new, with medium and medium plus toasting.



UPC NUMBER: 0-88596-10926-0	TIES/PALLET: 4
750ML BOTTLES/CASE: 6	CASES/TIE: 28
CASES/PALLET: 112	WEIGHT LBS/CS: 20.5

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Supported by numerous Medals and awards, both nationally and internationally, Llano Estacado VIVIANO has a 20-year history as one of the highest quality wines Texas has to offer.

Our 2015 VIVIANO is a blend of 60% Cabernet Sauvignon, 29% Sangiovese, 6% Barbera, and 5% Merlot. Sourced from several Texas High Plains AVA vineyards including the Newsom and Reddy Vineyards, this wine is styled after the famous Italian "Super Tuscan" red blends of Central Italy. Crafting a wine in this style yields layers of mocha, dried cherries, and cedar. Moderate acidity with ample tannins on the palate makes this a perfect wine to pair with an extensive range of meat entrees as well as tomato based pasta dishes.

Llano Estacado Viviano is best served cool, at temperatures from 58-64°F. Drink now through 2030.