

Winemaker's Note

VEGAN FRIENDLY

VARIETY:	Viviano, by Llano Estacado
BLEND:	Cabernet Sauvignon 66%, Sangiovese 34%
VINTAGE:	2014
APPELLATION:	Texas
ALCOHOL:	12.9 %
ACIDITY %: (AS TARTARIC)	0.64 g/100ml
pH:	3.64
RESIDUAL SUGAR (%):	0.10 % (dry)
FERMENTATION TEMP. (DEGREES F)	82 F



OAKING: 21-months in 59 gallon oak barrels, both 36 month air dried, medium plus toasted French oak from the center of France and 36 month air dried medium toasted oak from USA.

UPC NUMBER: 7-88596-10926-7 TIES/PALLET: 4

750ML BOTTLES/CASE: 6 CASES/TIE: 28

CASES/PALLET: 112 WEIGHT LBS/CS: 20.5

Viviano has a 22-year pedigree as one of the highest quality wines Texas has to offer. The sheer amount of Gold, Silver, and Bronze Medals in National and International wine competitions support this claim.

Our 2014 Texas Viviano is a blend of 66% Cabernet Sauvignon from the Newsom vineyard and 34% Sangiovese from Reddy Vineyard, both on the High Plains.

The focus with this wine is on complex aromatics and flavors from extended barrel aging. Style and aromatics are patterned after the famous Italian Reserva Chiantis, and include layers of mocha, dried cherries, and cedar supported by ample tannins and flavors on the palate. Serve Viviano with Texas beef tenderloin, rib-eye, buffalo or venison as well as with any classic pasta dishes, particularly with a marinara sauce. Viviano will continue to develop complexity as it bottle ages. Serve Viviano at a cool room temperature (58-70F).