



About Llano Estacado

Nestled in the heart of Texas wine country, Llano Estacado Winery is one of the state's pioneering and most celebrated wineries, committed to showcasing the unique terroir and exceptional grape quality of the Texas High Plains. Since our founding in 1976, we have partnered with Texas vineyards to craft wines that reflect both the rich heritage and vibrant spirit of our region. Known for bold reds, crisp whites, and innovative blends, Llano Estacado combines traditional winemaking with a passion for quality and authenticity. Each bottle is an invitation to experience Texas wine at its finest, made by people who understand that wine is more than a drink—it's a story from vine to glass.

The Wine

The 2022 Bourbon Barrel Tempranillo from Llano Estacado is a wine that combines the robust character of Tempranillo with the rich influence of bourbon barrels, resulting in a complex and captivating flavor profile. This vintage showcases a deep garnet color, hinting at the depth of flavors within. On the nose, it offers an enticing bouquet of dark cherries, plum, vanilla, and a touch of toasted oak, creating an aroma that's both inviting and intriguing. The palate is a dynamic interplay of intense fruitiness and the warm embrace of bourbon, where the flavors of red berries, plum, and hints of caramel and spice meld harmoniously. This Tempranillo is full-bodied with a velvety texture, leading to a long and satisfying finish that leaves a memorable impression.

Whether enjoyed with hearty dishes, roasted meats, or simply as a bold sipper, the 2022 Bourbon Barrel Tempranillo from Llano Estacado is a wine that showcases the art of barrel aging, offering a distinctive and indulgent wine experience for those who appreciate the best of both worlds.

Technical Information

VARIETY: 87% Tempranillo, 13% Mourvèdre

WINE MAKING: The Bourbon Barrel-Aged Tempranillo showcases a bold fusion of tradition and innovation. Crafted from high-quality Texas Tempranillo grapes, this wine was aged in bourbon barrels, imparting rich, layered notes of vanilla, caramel, and spice that complement the varietal's dark fruit and earthy undertones. The barrel aging process adds a subtle smokiness and depth, enhancing the wine's structure and creating a unique, full-bodied expression of Texas Tempranillo.

SERVING SUGGESTIONS: The Bourbon Barrel-Aged Tempranillo is best enjoyed at a serving temperature of 60–65°F (15–18°C) to bring out its rich, layered flavors. This wine pairs beautifully with grilled meats, barbecue, smoked brisket, or hearty stews, where its hints of vanilla, caramel, and spice can complement bold flavors. For an elevated experience, consider pairing it with aged cheeses or charcuterie, allowing the wine's smoky and caramel notes to shine.

AGING: French Oak & American Bourbon Barrels

ALC. BY VOL.: 14.8%



Winemaker: Jason Centanni