



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 Llano Estacado Moscato is a delightful escapade into the sweeter side of life, a wine that captures the essence of leisure and luxury. This Moscato, with its light golden hue, is like liquid sunshine in a glass, offering an inviting aroma that combines the delicate fragrance of orange blossoms with a hint of honey. On the palate, it's a symphony of sweetness, where the lush flavors of ripe peaches and juicy pears dance gracefully, balanced by a subtle effervescence that tickles the tongue. Each sip is a gentle caress, smooth and refreshing, making it a perfect companion for a lazy afternoon or a sweet end to a meal.

Whether you're celebrating a special moment or just indulging in a bit of self-care, the 2022 Llano Estacado Moscato is a charming choice that promises to add a sparkle of joy to your day.

Technical Information

VARIETY: 52% Muscat Canelli, 20% Orange Muscat, 19% Muscat Giallo, 9% Muscat Alexandria

WINE MAKING: The 2022 Llano Estacado Moscato was crafted to showcase the varietal's natural sweetness and expressive aromatics. Fermented in stainless steel to preserve its fresh fruit character, this Moscato bursts with notes of ripe peach, apricot, and a hint of floral essence. The result is a light, refreshing wine with a smooth, semi-sweet finish, ideal for those seeking a bright and lively Moscato experience.

SERVING SUGGESTIONS: The 2022 Llano Estacado Moscato is best served well-chilled at 45-50°F (7-10°C) to enhance its vibrant fruit and floral aromas. This versatile wine pairs beautifully with fresh fruit, light desserts, and mild cheeses. Its natural sweetness and refreshing profile also make it a delightful choice for casual sipping, picnics, or as a perfect complement to spicy dishes.

AGING: Stainless steel tanks

ALC. BY VOL.: 10.5%



Winemaker: Jason Centanni