



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 2023 Signature Rosé from Llano Estacado is a delightful expression of elegance and freshness, capturing the essence of a sun-kissed garden in bloom. This rosé dazzles with a delicate salmon-pink hue, inviting you to embrace its vibrant and charming personality. On the nose, it offers a captivating bouquet of ripe strawberries, wildflowers, and a hint of citrus zest, creating an aroma that's both alluring and invigorating. The palate is a harmonious blend of lively acidity and juicy fruitiness, where the flavors of red berries, crisp apples, and a touch of white peach dance gracefully. This rosé is light to medium-bodied, with a smooth, refreshing finish that leaves a lasting impression.

Whether enjoyed as a crisp aperitif, paired with light summer dishes, or simply as a rejuvenating sipper, the 2023 Signature Rosé from Llano Estacado is a versatile wine that promises to elevate any occasion with its grace and vivacity.

Technical Information

Variety: 91% Cinsault, 9% Cabernet Sauvignon

WINE MAKING: The 2023 Llano Estacado Signature Rosé is a refined blend of 91% Cinsault and 9% Cabernet Sauvignon, crafted to capture the vibrant essence of these two varietals. The Cinsault brings delicate floral and red berry notes, while the Cabernet Sauvignon adds a subtle structure and depth. Fermented and aged in French oak and stainless steel, this rosé preserves its fresh acidity and expressive fruit character, resulting in a beautifully balanced wine with a crisp, refreshing finish.

SERVING SUGGESTIONS: The 2023 Llano Estacado Signature Rosé is best served chilled at 45-50°F (7-10°C) to highlight its fresh acidity and delicate fruit flavors. This versatile rosé pairs wonderfully with light charcuterie, grilled vegetables, seafood, and Mediterranean dishes. Its refreshing profile also makes it a perfect choice for casual gatherings, picnics, or as a delightful aperitif.

AGING: French Oak and Stainless Steel Tanks

ALC. BY VOL.: 12.2%

Winemaker: Jason Centanni