

Harvest Cabernet Sauvignon 2020

Texas



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 Harvest Reserve Cabernet Sauvignon from Llano Estacado Winery, crafted exclusively for H-E-B, captures the rich winemaking heritage of Texas with a deep ruby hue and complex flavors. Enticing aromas of blackcurrant, dark cherry, and plum mingle with cedar, tobacco, and vanilla. On the palate, rich notes of blackberry, cassis, and dark chocolate are balanced by firm tannins and vibrant acidity. This full-bodied Cabernet offers a long, elegant finish, celebrating Texas winemaking.

Available only at H-E-B, it's a testament to Llano Estacado's dedication to quality and craftsmanship. Secure your bottle today.

Technical Information

VARIETY: 86% Cabernet Sauvignon, 11% Cabernet Franc, 3% Petit Verdot

WINE MAKING: The Harvest Reserve Cabernet Sauvignon from Llano Estacado Winery was crafted exclusively for H-E-B, highlighting the bold character of Texas-grown Cabernet Sauvignon. This wine underwent careful aging to enhance its depth, with rich flavors of blackberry, cassis, and dark chocolate complemented by subtle notes of cedar and tobacco. The result is a full-bodied Cabernet with well-structured tannins, balanced acidity, and a smooth, lingering finish—a refined expression of Llano Estacado's commitment to quality and the heritage of Texas winemaking.

SERVING SUGGESTIONS: The Harvest Reserve Cabernet Sauvignon is best enjoyed at $60-65^{\circ}F$ ($15-18^{\circ}C$) to bring out its rich aromas and flavors. This bold Cabernet pairs beautifully with grilled steaks, roasted lamb, hearty stews, and aged cheeses. Its structured tannins and depth also make it ideal for savoring on its own, offering a memorable tasting experience that honors Texas winemaking traditions.

AGING: 9 months in used French oak barrels.

ALC. BY VOL.: 14.8%

Winemaker: Jason Centanni

