



## 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 Malbec from Llano Estacado Winery, crafted exclusively for H-E-B, embodies Texas winemaking traditions in a deep purple-red hue, hinting at its rich complexity. Enticing aromas of dark cherries, plums, and earth lead to flavors of blackberry, blackcurrant, and subtle spice on the palate, balanced by supple tannins and vibrant acidity. This medium to full-bodied Malbec finishes long and textured, celebrating Texas heritage.

Perfect on its own or paired with a variety of dishes, this Malbec is available only at H-E-B as a testament to Llano Estacado's dedication to quality. Secure your bottle today to experience the craftsmanship of Texas winemaking.

## Technical Information

**VARIETY:** 76% Malbec, 15% Merlot, 9% Tannat

**WINE MAKING:** The Harvest Reserve Malbec from Llano Estacado Winery, crafted exclusively for H-E-B, was designed to highlight the depth and character of Texas-grown Malbec. Aged to enhance complexity, this wine reveals flavors of blackberry, blackcurrant, and subtle spice, complemented by aromas of dark cherry and plum. Firm yet supple tannins and balanced acidity create a long, textured finish, embodying Llano Estacado's commitment to quality and Texas winemaking heritage.

**SERVING SUGGESTIONS:** The Harvest Reserve Malbec is best served at 60-65°F (15-18°C) to enhance its rich flavors and smooth texture. This versatile Malbec pairs wonderfully with grilled meats, roasted vegetables, spicy dishes, and aged cheeses. Its balanced acidity and firm tannins also make it an excellent choice to enjoy on its own, offering a warm and satisfying tasting experience.

**AGING:** 9 months in used French oak barrels.

**ALC. BY VOL.:** 13.1%



**Winemaker: Jason Centanni**