



## 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 Tempranillo from Llano Estacado Winery, crafted exclusively for H-E-B, embodies Texas winemaking traditions with a deep garnet hue and expressive flavors. Enticing aromas of red berries, plum, and cherry mingle with leather, tobacco, and spice. The palate offers ripe blackberry, raspberry, and gentle oak, balanced by velvety tannins and smooth acidity, leading to a lasting finish.

Ideal on its own or with a variety of dishes, this medium to full-bodied Tempranillo celebrates Texas heritage in each sip. Available only at H-E-B, it reflects Llano Estacado's dedication to quality. Secure your bottle today to savor this unique wine experience.

## Technical Information

**VARIETY:** 93% Tempranillo, 7% Souzão

**WINE MAKING:** The Harvest Reserve Tempranillo from Llano Estacado Winery, crafted exclusively for H-E-B, was designed to showcase the bold character of Texas-grown Tempranillo. Carefully aged to develop depth, this wine features flavors of ripe blackberry, raspberry, and subtle oak, with hints of leather, tobacco, and spice. Balanced acidity and velvety tannins create a smooth, lingering finish, embodying Llano Estacado's commitment to quality and the heritage of Texas winemaking.

**SERVING SUGGESTIONS:** The Harvest Reserve Tempranillo is best enjoyed at 60-65°F (15-18°C) to bring out its rich aromas and smooth texture. This versatile Tempranillo pairs beautifully with grilled meats, roasted vegetables, smoky barbecue, and aged cheeses. Its balanced acidity and velvety tannins make it an excellent choice for both hearty meals and a satisfying sipper on its own.

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

**ALC. BY VOL.:** 13.7%



**Winemaker: Jason Centanni**