

Winemakers Notes

T.H.P.



Type:	Tempranillo
VINTAGE:	2016
APPELLATION:	Texas High Plains
ALCOHOL:	13.4 %
pH:	3.67
ACIDITY:	6.3 g/L (as tartaric acid)
RESIDUAL SUGAR:	0.12 %
OAKING:	Aged 12-months in 225-Liter neutral, oak barrels. Barrels sourced from various cooperages
UPC NUMBER: 0-88596-53103-0	TIE/PALLET: 5
750ML BOTTLES/CASE: 12	CASES/TIES: 15
CASES/PALLET: 75	WEIGHT LBS/CS: 17.3

THP Tempranillo was created by winemakers that believe in the magic of blended wines. This blend of **89% Tempranillo** and **11% Tannat** is composed entirely of grapes sourced from the Texas High Plains AVA, fermented as separate parcels and blended to achieve a balanced and complex wine.

This terroir driven wine is highly perfumed with complex spicy nose of baking spices, tobacco leaf, red berries, with aromas of toasty oak rounding things out. This wine is full bodied with vibrant acidity and firm tannins.

Our THP blends were intended to be enjoyed at the dinner table. These varieties come together to create a savory effect when paired with food.

Gold medal winner @ 2019 TEXSOM Wine Competition