

LLANO ESTACADO WINERY

Winemaker's Notes

PRODUCT INFORMATION SHEET

Vegan Friendly

VARIETY:	Viviano
VINTAGE:	2017
APPELLATION:	Texas
ALCOHOL:	14.9 %
pH:	3.69
ACIDITY:	6.0 g/L (as Tartaric Acid)
RESIDUAL SUGAR (%):	0.00 % (dry)
OAKING:	16-months in 500-L French oak puncheons from Demptos and Leroi cooperages. 30% of the barrels were new, with medium and medium plus toasting.
UPC NUMBER: 7-88596-10926-7	TIES/PALLET: 4
750ML BOTTLES/CASE: 6	CASES/TIE: 28
CASES/PALLET: 112	WEIGHT LBS/CS: 20.5



Supported by numerous medals and awards, both nationally and internationally, Llano Estacado VIVIANO has a 20-year history as one of the highest quality wines Texas has to offer.

The 2017 release is a blend of 50% Cabernet Sauvignon, 30% Sangiovese, and 20% Merlot. The grapes were sourced solely from the Newsom Vineyards in the Texas High Plains AVA. The grape lots were fermented separately, blended after Malolactic fermentation, and allowed to mature undisturbed and "sur lie" for over 15 months in 500-L oak puncheons.

Crafting a wine in this style yields layers of complex aromatics such as dried herbs, ripe black fruits like plums and fig, and fragrant cedar and black pepper. With good acidity and ripe tannins on the palate, Viviano pairs well with an extensive range of grilled red meat entrees as well as tomato-based pasta dishes.

If properly stored, this wine will continue to complex in the bottle for well over 10 years. Best served in a Bordeaux style wineglass at a cool room temperature of 64°F.