THP

PRODUCT INFORMATION SHEET

TYPE: THP Stampede, by Llano

Estacado Winery

VARIETIES: Montepulciano 60%,

Sangiovese 33%, Barbera

7%

VINEYARD DESIGNATION: Texas High Plains

VINTAGE: 2015

ALCOHOL: 12.6%

ACIDITY (%): 0.59 (As Tartaric)

pH: 3.74

RESIDUAL SUGAR (%): .11 %

FERMENTATION: 83° Degrees F (Temp.)

OAKING: Aged 11 months, 59 gallon

French and American oak.

VEGAN Friendly

UPC Number: 0-88596-53101-6

750 ML Bottles/Case: 12 Weight LBS/Case: 34.0

Cases/Pallet: 75 Cases/Tie: 15

STAMPEDE

Texas High Plains

Ties/Pallet: 5

Stampede was created by winemakers that believe in the magic of wine blends. Stampede was made from grapes grown on the Texas High Plains. From 2015 we blended 3 Italian varieties; Montepulciano 60%, Sangiovese 33% and Barbera 7%.

Deep red in color, complex ripe aromatics, plum and dried cherries, medium bodied with dense tannins, finish is firm.

Wine and food is a natural match being this wine originated from grapes grown on the Texas High Plains, try Stampede with your favorite cut of North American Buffalo, and perfect with most meat and pasta dishes!