

Llano Estacado Winery **Winemaker's Notes**



VARIETY:	Cellar Reserve Tempranillo
VINTAGE:	2016
APPELLATION:	Texas High Plains
ALCOHOL:	13.5 %
pH:	3.66
Acidity:	6.3 g/L (as Tartaric acid)
Residual Sugar:	4 g/L
OAKING:	50% new French and American oak impact sourced from Nadalie and Canton cooperage , Medium + toasting level, 36-month air cured oak.

UPC NUMBER: 0-88596-10801-0

TIE/PALLET: 5

750ML BOTTLES/CASE: 12

CASES/TIE: 15

CASES/PALLET: 75

WEIGHT LBS/CS: 36

The 2016 Cellar Reserve Tempranillo is a blend of 92% Tempranillo, 3% Syrah, 3% Tannat, and 2% Petite Sirah. The grapes for this wine were primarily sourced from our contracted vineyards located in the Texas High Plains AVA.

Our goal was to produce a wine that displays the true expressions of this variety from premium Texas vineyards. This wine possesses a rich bouquet red berries, licorice, vanilla, and spicy toasted oak elements. Medium bodied and full flavored, this Cellar Reserve Tempranillo has supple tannins and a lengthy finish.

We recommend serving Cellar Reserve Tempranillo at a cool room temperature, in a large wine glass with your favorite cut of meat, wild game, or Spanish tapas. Enjoy!