

Winemaker's Notes

Vegan friendly

VARIETY:	Aglianico
VINTAGE:	2018
APPELLATION:	Texas
ALCOHOL:	12.5%
pH:	3.55
ACIDITY:	6.8 g/L
RESIDUAL SUGAR:	0.1 g/L
OAKING:	8 months in neutral, 500 L French oak puncheons

BOTTLING DATE: 06/20/19

CASES BOTTLED: 56



The Llano Estacado wine club is a perfect venue for us to showcase small, handcrafted batches of wine. In addition, we get the opportunity to bring recognition to the Llano Growers whose hard work allows us to make these special lots.

Aglianico “alli-yawn-nico” is a full-bodied red wine which is found almost exclusively in Southern Italy in the regions of Campania and Basilicata. A mere hundreds of acres are grown in the United States with the Texas High Plains AVA being planted to around 100. Knowing about Aglianico’s rigid nature (we last released this wine in 2012), it was decided we would go for a much fresher, easy-to-drink style. Our modern winemaking methods allowed us to create a red fruit scented, smokey, dark-chocolatey wine with fine tannins and a refreshing lower alcohol (only 12.5%) content. This modern style of Aglianico won’t age as long as the traditionally made stuff but on the plus-side, it’s friendly to drink now and pairs perfectly with pretty much any Italian dish, sausage pizza, grilled lamb/meats, and bbq sandwiches. Serve cool at 60-65°F.