

# Winemaker's Notes

Vegan friendly

VARIETY:	<b>Aglianico "Riserva"</b>
VINTAGE:	2019
APPELLATION:	100% Texas
ALCOHOL:	13%
pH:	3.63
ACIDITY:	6.1 g/L
RESIDUAL SUGAR:	0.2 g/L
OAKING:	11 months in neutral, 500 L French oak puncheons



BOTTLING DATE: 11/17/20

CASES BOTTLED: 78

---

*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-oco), known in Italy as the “grape of the plain”, is a late ripening, full-bodied red wine which is found almost exclusively in the Southern Italian 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. Our traditional winemaking methods were applied to create a dark, black fruit scented, smokey, chocolatey wine with grippy tannins and a refreshing lower alcohol (only 13%) content. This style of Aglianico needs sufficient oxygen to reveal its true potential, so we suggest decanting for 30 minutes to 1 hour before serving it in large tulip wine glasses. The ideal pairing for this wine is bbq brisket, smoked pork, carne asada, chili, and strong cheese.