

Winemaker's Notes

2021 Albarino "Veesart Vineyards"

VARIETY: Albarino (100%)

Appellation: Texas High Plains

ALCOHOL: 13.2%

pH: 3.4

ACIDITY: 7.7 g/L (As Tartaric)

RESIDUAL SUGAR: 0.13 g/L

OAKING/AGING: Aged 8 months Sur Lie in stainless steel tanks.

UPC NUMBER: 0-88596-10675-7

750ML BOTTLES/CASE: 12

CASES PRODUCED: 60



Introducing the 2021 Llano Estacado Albariño, a meticulously crafted wine that has undergone a delightful aging process of 8 months sur lie in stainless steel tanks. This wine showcases the best qualities of the Albariño grape, resulting in a vibrant and refreshing drinking experience.

On the nose, the 2021 Llano Estacado Albariño offers enticing aromas of citrus fruits, such as zesty lemon and ripe grapefruit, intertwined with subtle floral notes. The palate is greeted with a crisp acidity that enlivens the taste buds, accompanied by flavors of juicy green apple, luscious pear, and a hint of tropical fruit. The sur lie aging process imparts a pleasing texture and depth, enhancing the wine's overall complexity.

Suggested Pairing:

This Albariño's lively and bright character pairs exceptionally well with a variety of dishes. Try it with seafood delicacies such as grilled shrimp, seared scallops, or fresh ceviche to complement the wine's citrusy notes. Its vibrant acidity also makes it a fantastic companion to light and tangy salads, herb-infused dishes, or even creamy cheeses. For a refreshing summer pairing, enjoy this Albariño alongside a platter of chilled oysters or a zesty citrus salad.