





About Llano Estacado

Nestled in the heart of Texas wine country, Llano Estacado Winery is one of the state's pioneering and most celebrated wineries, committed to showcasing the unique terroir and exceptional grape quality of the Texas High Plains. Since our founding in 1976, we have partnered with Texas vineyards to craft wines that reflect both the rich heritage and vibrant spirit of our region. Known for bold reds, crisp whites, and innovative blends, Llano Estacado combines traditional winemaking with a passion for quality and authenticity. Each bottle is an invitation to experience Texas wine at its finest, made by people who understand that wine is more than a drink—it's a story from vine to glass.

The Wine

In the 2021 Cellar Reserve Tempranillo from Llano Estacado Winery, one encounters a wine that beautifully embodies the bold character of this distinctive varietal. This vintage captures the essence of Tempranillo with an alluring bouquet of dark cherry, ripe plum, and a touch of tobacco, complemented by subtle notes of leather and spice. On the palate, it reveals a well-rounded structure, showcasing firm yet refined tannins and a balanced acidity that leads to a long, smooth finish.

This Tempranillo exemplifies Llano Estacado's commitment to creating wines of depth and character, making it an ideal choice for those who appreciate the complexity and elegance of a skillfully crafted wine.

Technical Information

VARIETY: 93% Tempranillo, 7% Soazão

WINE MAKING: The 2021 Llano Estacado Cellar Reserve Tempranillo was crafted to highlight the bold, distinctive character of this varietal. Aged in oak barrels, this wine reveals layers of dark cherry, plum, and subtle tobacco notes, enhanced by hints of leather and spice. The oak aging adds complexity and depth, resulting in a well-structured Tempranillo with firm tannins, balanced acidity, and a smooth, lingering finish, embodying the rich potential of this expressive grape.

SERVING SUGGESTIONS: The 2021 Llano Estacado Cellar Reserve Tempranillo is best served at $60-65^{\circ}F$ (15-18°C) to accentuate its rich flavors and complex aromas. This wine pairs wonderfully with grilled meats, roasted lamb, smoky barbecue, and hearty stews. It also complements aged cheeses and charcuterie, making it an excellent choice for those seeking a bold and flavorful wine experience.

AGING: Six months in used and new French & American oak barrels.

ALC. BY VOL.: 13.7%

Winemaker: Jason Centanni

