

## ***Winemaker's Notes***

### ***2021 Montepulciano - Veasart Vineyards***

**VARIETY:** 100% Montepulciano

**Appellation:** Texas High Plains

**ALCOHOL:** 15%

**pH:** 3.66 pH

**ACIDITY:** 6.5 g/L

**RESIDUAL SUGAR:** 2.1 g/L

**OAKING:** aged 24 months, mix of French hogshead barrels and terracotta amphora.

**UPC NUMBER:** 0-88596-10719-8

**750ML BOTTLES/CASE:** 12

**CASES PRODUCED:** 60



Introducing the 2021 Llano Estacado Montepulciano from the Veasart Vineyard, a captivating red wine that combines the unique influences of French hogshead barrels and amphora aging. Crafted with precision and innovation, this wine offers a compelling and complex drinking experience.

In the glass, the 2021 Llano Estacado Montepulciano displays a deep ruby red color, hinting at the depth and richness of the wine. On the nose, enticing aromas of ripe dark berries, black cherries, and a touch of spice unfold, interwoven with subtle notes of oak and earthiness.

On the palate, this Montepulciano delivers a harmonious balance of fruitiness, structure, and texture. Flavors of blackberry, plum, and black currant mingle seamlessly, complemented by hints of vanilla and a touch of smokiness. The combination of barrel and amphora aging adds complexity and a velvety mouthfeel.

#### **Suggested Pairing:**

The 2021 Llano Estacado Montepulciano from the Veasart Vineyard pairs exceptionally well with hearty and savory dishes. Its robust nature and complex flavors make it an ideal companion for grilled meats, such as a succulent ribeye steak, roasted lamb, or smoky barbecue ribs. The wine's dark fruit notes also complement dishes like rich pasta with a meaty ragu, mushroom risotto, or aged cheeses. For a delightful pairing, savor this Montepulciano alongside a slow-cooked beef stew or a plate of charcuterie.

Unveiling the 2021 Llano Estacado Montepulciano from the Veasart Vineyard, a captivating red wine that embodies the artistry of aging in both French hogshead barrels and amphora. Relish in its rich flavors, velvety texture, and intricate aromas as it elevates your dining experiences and adds a touch of sophistication to any occasion.