

Winemaker's Notes

2021 "The Tree" Tempranillo

VARIETY: Tempranillo (77%), Sozao (23%)

Appellation: Texas High Plains

ALCOHOL: 13.7%

pH: 3.69

ACIDITY: 6.2 g/L (As Tartaric)

RESIDUAL SUGAR: 1.1 g/L

OAKING: aged in new and used French oak barrels and puncheons for 18 months.

UPC NUMBER:

750ML BOTTLES/CASE: 12

CASES PRODUCED: 45



Introducing the 2021 Llano Estacado "The Tree" Tempranillo, a remarkable red wine that embodies the essence of the Tempranillo grape. Crafted with passion and expertise, this wine showcases the rich heritage and character of this renowned Spanish varietal.

In the glass, the 2021 Llano Estacado "The Tree" Tempranillo displays a deep garnet color, inviting you to explore its layers of complexity. On the nose, enticing aromas of ripe blackberries, cherries, and a touch of tobacco leaf entwine with subtle hints of vanilla and spice.

On the palate, this Tempranillo offers a velvety texture and a well-rounded structure. Flavors of dark fruits, such as plum and blackcurrant, unfold harmoniously, complemented by notes of oak and a touch of mocha. The wine's smooth tannins and balanced acidity provide an elegant and lingering finish.

Suggested Pairing:

The 2021 Llano Estacado "The Tree" Tempranillo pairs exceptionally well with a range of flavorful dishes. Its versatility makes it a perfect companion for grilled meats, such as a perfectly seared ribeye steak, roasted lamb chops, or smoky Spanish chorizo. The wine's fruit-forward character also pairs wonderfully with tomato-based dishes, such as paella or spaghetti Bolognese. For an indulgent pairing, enjoy this Tempranillo alongside aged Manchego cheese or a dish of Spanish tapas.