Winemaker's Notes 2022 Mourvedre - Hossfly Vineyards

VARIETY: 85% Mourvedre, 15% Petite Verdot

Appellation: Texas High Plains

ALCOHOL: 14.2%

pH: 3.64 pH

ACIDITY: 5.9 g/L

RESIDUAL SUGAR: 1.6 g/L

OAKING: aged 14 months, mix of French hogshead barrels.

UPC NUMBER: 0-88596-10723-5

750ML BOTTLES/CASE: 12

CASES PRODUCED: 60



The 2022 Mourvèdre by Llano Estacado Winery is a distinguished representation of the Texas High Plains' unique terroir. Its alluring garnet hue and complex aromas of red berries, earthy undertones, and a hint of leather are a testament to the Hoss Fly Vineyard's meticulous care and the region's ideal growing conditions. Each sip unveils a medium-bodied elegance, balanced by a harmonious interplay of acidity and tannins, reflecting the vineyard's commitment to quality.

Flavors of ripe raspberries, black cherries, and a whisper of savory spices are delicately woven together, revealing the varietal's characteristic depth and versatility. This wine is not just a beverage but an expression of the Texas landscape, offering a rich tapestry of flavors and a tribute to the winemaking tradition.

Perfectly suited for pairing with game meats, grilled vegetables, or robust cheeses, the 2022 Mourvèdre is a journey through the vibrant vineyards, a narrative of the land's bounty, and a celebration of Llano Estacado Winery's dedication to excellence in every bottle.