



# LLANO

## Cellar Select Port



## 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

Indulge in the exquisite richness of Llano Estacado Cellar Select Port, a masterfully crafted dessert wine that captures the essence of elegance and tradition. This luxurious port showcases the finest grapes from the sun-drenched vineyards of Texas, meticulously aged to perfection to deliver a decadent tasting experience.

Each sip reveals layers of deep, velvety flavors with notes of ripe blackberries, dark cherries, and rich plums, beautifully balanced by hints of chocolate and a touch of spice. The full-bodied texture and smooth finish make this port a true delight for the senses, whether enjoyed on its own or paired with your favorite desserts.

Ideal for special occasions or as a refined gift, Llano Estacado Cellar Select Port embodies the spirit of Texas winemaking heritage. Savor the moment and elevate your palate with this exceptional port that promises to be the perfect ending to any meal.

## Technical Information

**VARIETY:** 56% Alicante Bouschet, 29% Tinta Cao, 11% Brandy, 4% Tannat

**WINE MAKING:** Llano Estacado Cellar Select Port is crafted from premium Texas grapes, meticulously aged to develop its rich, complex character. This dessert wine showcases deep flavors of ripe blackberry, dark cherry, and plum, enhanced by hints of chocolate and spice. The careful aging process creates a full-bodied texture and smooth finish, offering a refined expression of Texas winemaking tradition in every sip.

**SERVING SUGGESTIONS:** Llano Estacado Cellar Select Port is best served slightly chilled at 55-60°F (13-15°C) to enhance its rich, velvety flavors. This luxurious port pairs beautifully with dark chocolate desserts, blue cheese, nuts, and dried fruits. Its decadent profile also makes it an ideal choice for sipping on its own, offering a memorable and indulgent experience to end any meal.

**ALC. BY VOL.:** 17.7%



**Winemaker: Jason Centanni**

Distributed by RNDC



[www.llanowine.com](http://www.llanowine.com)