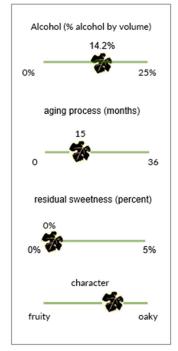


WINEMAKER NOTES

Tempranillo (Temp-ra-nee-oh) goes by many other names; Tinta de Toro, Tinto Fino in Spain and Aragonez or Tinta Roris in Portugal are just to name a few. It is a red wine grape that is mostly associated with the Spanish Rioja region where it is primarily blended with Grenache and Carignan. However, it makes an excellent single varietal wine. As of 2015 it was the fourth most widely planted wine making grape in the world, proving its popularity. The Texas High Plains is a particularly good region for growing Tempranillo as it has a similar climate to Spain.

TASTING NOTES

True to its Spanish counterparts, this Tempranillo is bold and full bodied with strong minerality. It has a dark, inky berry color and is rich in black current aroma. The flavor is decadently rich with cherries, chocolate, and mocha with strong tannins lingering on the palate.



TECHNICAL NOTES

Varietals & Vineyards:

70% Tempranillo from Bingham Family Vineyard, Meadow, TX 15% Tempranillo from Lost Oak Winery Vineyard, Burleson, TX 15% Petite Sirah from Lost Oak Winery Vineyard, Burleson, TX

Harvest Date:

July 2018

Aging:

15 months in American and French Oak Bottled May 28, 2020

Food Pairing

Pair with manchego cheese, chorizo and rice, carne asada street tacos, grilled tri tip steak, smoky bar-b-q, classic chocolate pie.