

McPherson



Product Information Sheet

Variety: Tempranillo

Vintage: 2018

Alcohol: 13.8%

Brix at Harvest: 24.7°

Acidity at Bottling: 6.1 g/l

pH: 3.63

Residual Sugar: 0.2 %

Skin Contact: 40 days

Fermentation: 10 days – Temperature range between 60-85°

Aging: 13 months in French oak – 18% new oak

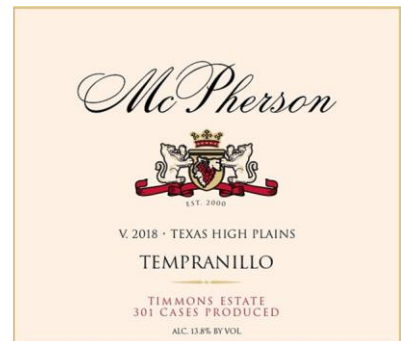
Grapes Sourced From: Timmons Estate – Texas High Plains

UPC Number: 0 90024 10026 8

750 ML Bottles/Case: 12

Weight LBS/Case: 36.3

Cases/Pallet: 56 Cases/Tie: 14 Ties/Pallet: 4



At McPherson Cellars our quest is to discover which Old World grape varieties grow best on the Texas High Plains AVA and make our wines from only those grapes. Tempranillo, a red varietal grown in Spain for hundreds of years, has adapted beautifully here so we chose to showcase it in a limited production. It's a salute to the Spanish explorers who first crossed the Texas High Plains area and to my father, Clinton "Doc" McPherson, who pioneered the Texas wine industry. Whether you're just discovering Tempranillo or have crossed paths with it many times we trust you'll want to re-visit this smooth red again and again.