



PEDERNALES CELLARS

2018 Texas Tempranillo

Winemakers David Kuhlken & Joanna Wilczoch



WINEMAKER'S NOTES

This vintage of our Texas Tempranillo is fairly traditional in the ways of Rioja with the majority of the blending components being Spanish. A bit bigger and earthier than 2017's vintage, you'll find some Touriga Nacional, Petit Verdot, Graciano in this blend as well as some of the leather fruit notes of Carignan. Carignan has proved to be a valuable blending component in the cellar and we think it does nicely in this Tempranillo. A combination of new, used, and neutral oak rounds out this wine with little manipulation. This wine is Vegan.

TASTING NOTES

The 2018 Texas Tempranillo is medium bodied through and through with medium tannins and a long finish. This makes for a very food friendly wine. Notes of red and black cherries, dried tobacco leaves, fresh herbs, and leather on the nose are followed by fruit leather, berry compote and earth.

Enjoy this wine now or cellar through 2030.

WE LIKE IT WITH

Vegetarian dishes, tomato based dishes, pizza, pasta, cured cheeses, and grilled meats.

Composition:

78% Tempranillo,
8% Monastrell,
7% Carignan, 3%
Garnacha, balance of Touriga
Nacional,
Graciano, Petit
Verdot

Appellation:

Texas High Plains

Vineyard:

Multiple

Elevation:

3,300 ft

Soil Type:

Red Sandy Loam
over Caliche

Fermentation:

Combination tank
and macro bin

Aging: 12 months

American Oak, mix
of new and neutral.

The Kuhlken Family planted their first vines in the Texas Hill Country in 1995. 11 years later came their first vintage. Now with over 20 years in the wine industry, Pedernales Cellars continues winemaking and grape growing combining the traditions of the old world with the innovations of Texas winemaking.

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