



PEDERNALES CELLARS

2019 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. More fruit-driven than the 2018 vintage, you'll find some Touriga Nacional, Grenache, Cinsault in this blend as well as some bramble fruit notes of Petit Verdot. The latter along with the Touriga Nacional have turned out to be consistently good players in our Texas Tempranillo. A combination of new, used, and neutral oak rounds out this wine with little manipulation. This wine is Vegan.

TASTING NOTES

The 2019 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 cherries, bramble, strawberry, fresh herbs, and chocolate on the nose are followed by plum, cranberries 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:

84% Tempranillo,
7% Petit Verdot
3% Touriga Nacional, balance of Grenache, Cab Sauv, Cinsault

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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