

## **Product Information Sheet**

Variety: La Herencia ~ Tempranillo Blend

Tempranillo 77%, Grenache 7%, Carignan 6%, Mourvèdre 5%, Syrah 5%

Vintage: 2020

Alcohol: 13.9%

Brix at Harvest: 24.8°

Acidity at Bottling: 6.1 g/l

pH: 3.63

Residual Sugar: 0.2%

Skin Contact: 24 days

Fermentation: 4 days cold soak, 3 days at 60°F, 4 days at 75°F,

remaining days at 83°F

Aging: 11 months in French oak – 20% new oak

Grapes Sourced From: Texas High Plains

UPC Number: 0 90024 90650 1 750 ML Bottles/Case: 12 Weight LBS/Case: 36.3

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



La Herencia, or heritage, is a salute to Tempranillo, the main red grape of the Rioja region of Spain, and a grape that has excelled on the Texas High Plains. This dry red is mainly Tempranillo softened by blending small amounts of Grenache, Carignan, Mourvèdre, and Syrah. The wine is fermented in stainless steel and then oak aged to further soften the tannins and enhance the aromas and flavors of dark cherry, plum and spice.