



Tempranillo



VINTAGE	VINEYARDS	HARVEST	RELEASE
2015	Reddy Vineyards, Brownfield, TX	Sept 2016	Dec 2016
2016	Reddy Vineyards, Six Harts Vineyards	Sept 2016	Dec 2017

VINTAGE AWARDS

2015	DOUBLE GOLD: "95 Points" 2017 San Francisco Int. Wine Competition
	SILVER: 2017 Los Angeles International Wine Competition
	SILVER: 2017 Lone Star International Wine Competition
	SILVER: 2017 San Antonio Rodeo Wine Competition
	"Best of Class" – 2017 San Francisco Chronicle Int. Wine Competition
2016	SILVER: 2018 Lone Star International Wine Competition
	SILVER: 2018 TEXSOM International Wine Competition
	OTHER AWARD RESULTS PENDING

WINEMAKING

These Tempranillo grapes were harvested from Vineyards in the Texas High Plains AVA at optimum stage of ripeness in the cool early morning hours. The grapes are loaded onto refrigerated trucks and are off on the nine hour journey to Haak Vineyards and Winery where they were processed.

Fermentation was controlled at 75°F in stainless steel tanks with about 1 week of maceration to ensure the extraction of only smooth tannins and obtain full extraction of all of the color and fruit qualities.

FOOD PAIRING

This wine is excellent and versatile. Pairs well with all types of meat on the grill, pastas, cheese and tapas of all kinds.

WINEMAKER'S COMMENTS

Haak Tempranillo is marked by strong red fruit flavors and aromas. The aromatics instantly indulge the senses exhibiting dried raspberry and black cherry with a hint of vanilla and sweet spices such as nutmeg and cinnamon. Bright strawberry jam envelops the palate where balanced, soft tannins provide a long elegant finish. This wine has been aged in American and French oak barrels for 10 months in our underground wine cellar. Tempranillo has become a signature grape for the state of Texas!

Winemaker:

Tiffany Farrell

2016 VINTAGE CHEMISTRY & PRICING DATA

BRIX: 22.8	pH: 3.99
RESIDUAL SUGAR: 0.75 g/L	RETAIL PRICE: \$24.95
TOTAL ACID: 6.05 g/L	UPC: 8 30617 00029
ALC: 13.1%	750 ml bottle



750ml bottle