



Tres Tintos

Red Wine Blend

2016 Vintage - 41% Merlot, 38% Cabernet Sauvignon, 21% Malbec



VINTAGE	VINEYARDS	HARVEST	RELEASE
2015	Reddy Vineyards,	Sept 2015	June 2016
2016	Reddy Vineyards,	Sept 2016	Feb 2018

VINTAGE AWARDS

2015 **GOLD:** 2017 Lone Star International Wine Competition
SILVER: 2017 San Antonio Rodeo Wine Competition

2016 **SILVER:** 2018 Lone Star International Wine Competition
SILVER: 2018 Los Angeles International Wine Competition
OTHER AWARD RESULTS PENDING

WINEMAKING

This wine is a beautiful blend of Merlot, Cabernet Sauvignon, and Malbec. The varieties were individually fermented with selected yeasts in stainless steel tanks, and pump overs were maintained at 2 times per day to fully extract color and flavor. The wines were aged for 8 months in French and American oak barrels (20% new oak). During the aging process the wine lots were tasted throughout and blended together just before bottling.

FOOD PAIRING

The velvety tannins and jammy mouthfeel make this wine exceptionally food friendly. Pairs well with anything from pasta carbonara and mushroom risotto to grilled salmon or steak.

WINEMAKER'S COMMENTS

Our vineyards on the High Plains have developed a reputation for being the best sites in Texas for growing red varieties.

This blend offers complex, well rounded and full of dark brooding character. It displays aromas of black cherries, plums and ripe red strawberries with a light hint of cinnamon and mocha. Medium-bodied palate with a rich, juicy and toasty vanilla finish.

Winemaker:

Tiffany Farrell

2016 VINTAGE CHEMISTRY & PRICING DATA

RESIDUAL SUGAR: 0.2%

RETAIL PRICE: \$28.95

TOTAL ACID: 7.05 g/L

UPC: 8 30617 00033

ALC: 13.6%

750 ml Bottle

pH: 3.74

