

# Founders of Adega Vinho (12 Bottle Membership)

## **2024 Grenache Rosé**

Grape Variety: 100% Grenache

Vineyard: Salt Lick Vineyards

Terroir: Rocky, calcareous

Elevation: 1,035 ft

Winemaking: Hand harvested, whole cluster pressed, fermented and aged in stainless steel.

Tasting notes: Floral • Fresh • Bright

## **2021 Parr Tempranillo**

Grape Variety: 100% Tempranillo

Vineyard: Parr Vineyards, Texas Hill Country AVA

Terroir: Hickory Sands

Elevation: 1,535 ft

Winemaking: Hand harvested, fermented and aged in new French and American oak barrels for 10 months.

Tasting notes: Cherry • Baking spices • Smooth

## **2023 Syrah**

Grape Variety: 100% Syrah

Vineyard: Dell Valley Vineyards, Hudspeth County - Far West Texas

Terroir: Sandy clay loam

Elevation: 3,701 ft

Winemaking: Fermented and aged in French oak for 14 months. Délestage was performed in bins to increase extraction of tannins, color and intensity.

Tasting notes: Blackberry • Peppercorn • Hearty

**2022 Parr Mourvèdre**

Grape Variety: 100% Mourvèdre

Vineyard: Parr Vineyards, Texas Hill Country AVA

Terroir: Hickory Sands

Elevation: 1,535 ft

Winemaking: Hand harvested, fermented and aged in French oak barrels for 10 months.

Tasting notes: Berry • Earth • Elegant

**2023 Spontaneous Fermented Chardonnay**

Grape Variety: 100% Chardonnay

Vineyard: Dell Valley Vineyards, Hudspeth County - Far West Texas

Terroir: Sandy clay loam

Elevation: 3,701 ft

Winemaking: 100% natural spontaneous yeast fermentation in 100% new French Oak barrels. This wine went through spontaneous malolactic fermentation as well.

Tasting notes: Citrus • Buttery • Elegant yet wild!

**2023 Chardonnay Reserve**

Grape Variety: 100% Chardonnay

Vineyard: Dell Valley Vineyards, Hudspeth County - Far West Texas

Terroir: Sandy clay loam

Elevation: 3,701 ft

Winemaking: Fermented and aged in 60% new French oak barrels, and 40% stainless steel barrels for 9 months.

Tasting notes: Citrus • Creamy • Round

**2024 Viognier Reserve**

Grape Variety: 100% Viognier

Vineyard: Veesart Vineyards, Texas High Plains AVA

Terroir: Sandy Clay Loam

Elevation: 3,294 ft

Winemaking: Hand harvested, whole cluster pressed, barrel fermented and aged in 100% new French oak. Full malolactic fermentation was performed.

Tasting notes: Floral • Dense • Powerful