BEVX REPORT

C.L. BUTAUD TEMPRANILLO TEXAS HIGH PLAINS 2021

Analysis

C.L. Butaud has been producing 100% Texas Tempranillo for 10 years and it's clear that they, and Texas are mastering the varietal. It's a bold and sturdy wine with equal portions of finesse. It's meaty but not at all over-extracted. It's made with a long fermentation taking 17 days after a three-day cold soak. The pressed wine is sent to new French oak (60%) with the remainder put in stainless steel. Their Tempranillo develops for 17 months in barrel before bottling and then the bottles are kept for eight months before their release. It's hands-on winemaking with a minimalist touch. The Texas High Plains AVA is located at a relatively high altitude plateau with minimal rain, perfect for grapes, lots of sun, sandy soils, and hot days followed by cool nights. New Mexico is to the west and Lubbock is in the AVA's eastern zone. It's a great zone for Rhone varietals and obviously Tempranillo as well. We can't wait to try more wines from C.L. Butaud.

Cool Grade = A | Value Grade = B

Tasting Note

Brilliant, deep ruby color. The aromatics are intense, offering scents of black plum, raspberry, and cigar box with supporting notes of rose petals, graphite, and dried herbs. The palate confirms the nose delivering a black fruit-driven core with flavors of black cherry, bramble, slate, and hints of tamarind. The finish is long and lingering with ripe tannins. Full-bodied and perfectly balanced with an opulent texture.

How to Enjoy

Serve at cellar temperature and be sure to decant this wine an hour before serving. It really needs nothing but a glass but it does pair wonderfully with grilled lamb loin chops, sausages, or well-seasoned flank steak.



Country: USA

Region: Texas

Appellation: High Plains

Varietal: Tempranillo

Retail Price: \$54

ABV: 14.5%



94 POINTS

MORE THAN THE SCORE

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