

Duchman Family Winery Tempranillo

THE FACTS



COUNTRY: USA - TX

REGION: Texas High Plains

APPELLATION: Texas High Plains

CEPAGE: 100% Tempranillo

WINEMAKING: Harvested from select vineyards on the Texas High Plains where sandy loam soils and significant diurnal temperature variations mirror Spain's premier growing regions. This noble Spanish variety exemplifies Duchman Family Winery's commitment to expressing Mediterranean grapes through Texas terroir. Carefully harvested at optimal ripeness, then gently processed to preserve its distinctive character. Our thoughtful aging program in a combination of French and American oak barrels followed by additional bottle aging before release allows Tempranillo's natural structure and spice to develop harmoniously. This balanced approach transforms the grape's bold characteristics of leather, spice, and dark fruit into a wine of elegant complexity while preserving its varietal authenticity. Our winemaking philosophy honors both Spanish tradition and Texas innovation, creating a Tempranillo that speaks distinctly of its High Plains origin while standing proudly among the world's fine expressions of this classic variety.

ALCOHOL BY VOLUME: 13.0%

AGING: Appropriately aged in French and American Oak

THE STORY

Founded in 2006 by Drs. Lisa and Stan Duchman, this winery champions Italian and Mediterranean varieties that thrive in Texas. Using 100% Texas grapes, they create wines honoring European traditions while capturing the unique character of Texas terroir.

PHILOSOPHY: Patience defines their approach—seen in their 4-5 year aging in French and American oak. Where art meets science, each variety develops its truest expression, creating wines that speak of both heritage and place.

BIOGRAPHY: Since 2008, Dave Reilly has brought this vision to life by working with dedicated Texas High Plains growers. His commitment to 100% Texas fruit, extended aging and varietal integrity has established Duchman as a producer of award-winning wines that showcase the remarkable dialogue between tradition and Texas expression.

THE ADJECTIVES

OVERALL: Bold Spanish heritage with elegant Texas terroir expression

AROMAS / FLAVORS: Dried cherry, blackberry, dry leather, sandy earth, dried dark fruit, tobacco leaf, baking spices

MOUTHFEEL: Medium-full bodied, structured tannins, balanced acidity

THE SELLING POINTS

Classic and elegant, very food friendly or good on its own.

PAIRINGS: Herb-marinated beef, lamb kebabs, Texas BBQ brisket, smoky pork dishes, aged Manchego, hearty paella



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