

Abacela

AN ICON OF INNOVATION

25
YEARS

2015 PORT ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley AVA

Varietal Composition: Tempranillo (37%), Tinta Amarela (28%), Tinta Cão (14%),
Touriga Nacional (11%) and Bastardo (10%)

Harvest Date: 13, 19 September, 8 October 2015

At harvest: Sugar; 25.1° Brix

At bottling: Sugar; 8.6%

TA; 6.5 grams/liter

Cooperage: Neutral

Bottling date: 12 July 2017

Alcohol: 19.5% by volume

Case Production: 300 (375ml) / 42 (750 mL)

SRP: \$25.00 (375 mL) / \$47.50 (750 mL)

Awards, Ratings & Reviews:

Silver Medal, 2020 San Francisco Chronicle Wine Competition

Silver Medal, 2020 San Francisco International Wine Competition

Outstanding!, 2020 Wine Press Northwest

TASTING NOTES

This vintage ruby style dessert wine was crafted from five traditional Douro wine grapes grown on our estate. Opaque in the glass, this wine has notes of dried figs, blackberries, raisins, plums, cocoa, and exotic spice. Fine grained tannins create rich texture and a lengthy finish. Cellar for a decade or more.