

Abacela

AN ICON OF INNOVATION

25
YEARS

2016 PORT ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Varietal Composition: Tempranillo (36%), Tinta Amarela (20%), Touriga Nacional (16%),
Tinta Cão (14%) and Bastardo (14%)

Harvest Date: 25, 30 September, 6 October 2016

At harvest: Sugar; 24° Brix

At bottling: Sugar; 8.7%

Cooperage: Neutral

Bottling date: 13 July 2018

Alcohol: 21.5% by volume

Case Production: 273 (375ml) / 46 (750 mL)

SRP: \$25.00 (375 mL) / \$48.00 (750 mL)

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.