

## 2017 TINTA AMARELA

**ESTATE GROWN** 

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Harvest Date: 19 September 2017

At harvest: Sugar; 24.1° Brix pH; 3.7 TA; 6.3 grams/liter

At bottling: Sugar; Nil

Cooperage: French (100%), 3% 2 Yr, 97% Neutral

Bottling date: 30 May 2019 Alcohol: 14.2% by volume

Case Production: 206 (750 mL) SRP: \$32.00 (750 mL)

## **TASTING NOTES**

Tinta Amarela is a rare grape that excels at Abacela to produce a wine that is fine in texture and tannin. It offers up aromas of tangy blueberries, mulberries, vanilla bean and rose petals. This leads into complex flavors of dried raspberries, cherries and tea leaf.