2014 Fiesta Tempranillo

100% Estate Grown

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 20, 22, 29, 30 September; 5, 8, 9 October 2014

At harvest: Sugar; 23.7° Brix   pH; 3.95   TA; 6.4 grams/liter

At bottling: Sugar; Nil

Cooperage: French (67%), American (33%), 4% new, 41% 2 yo

Bottling date: 7-8 June 2016   Alcohol: 13.9% by volume

Case Production: 2413 (750 mL)   SRP: $23.00 (750 mL)

Awards, Ratings & Reviews

Gold Medal, 2017 Sunset Wine Competition

91 points, Wine Enthusiast
"Fiesta is the lightest, most fruit forward of the four different Tempranillos from Abacela. In a great year such as this, it's also substantial and authoritative, with deeply driven flavors of red and blueberry fruit, a whiff of oak and slightly grainy tannins. This wine clearly over-delivers for the price."

Excellent, Great Northwest Wine
"The Pacific Northwest's growing thirst for Tempranillo might be most evident with Abacela's Fiesta project. Production for their most approachable example of this robust Spanish grape from the 2014 vintage marks a 40 percent increase from the prior harvest. Seven separate picks from across the Jones family's Fault Line Vineyards were wrapped up by Oct. 9, and winemaker Andrew Wenzl took over from there. The nose of blackberry and vanilla with roasted coffee leads to a mouth full of purple fruit flavors akin to black currant, pomegranate and Marioneberry. Plum skin tannins offer good grip for any sort of barbecue fare or Rabo de Toro, aka Bull's Tail Stew."

Tasting Notes

Our fruit driven Fiesta Tempranillo is a fantastic representation of vintage and terroir. Bright garnet in color, this wine opens with aromas of red fruit, cherry, plum and spice notes. This sleek and silky Tempranillo unfolds into flavors of black currant, mocha, French vanilla with lush and velvety tannins. Enjoy with your favorite Spanish tapas.