

Abacela®

AN ICON OF INNOVATION

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2020 ALBARIÑO PRIVATE SELECTION

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 29 September 2020

At harvest: Sugar; 24.2° Brix pH; 3.51 TA; 6.23 grams/liter

At bottling: Sugar; nil

Cooperage: 83% stainless steel, 17% barrel for 14 days, then
assembled to stainless steel.

Closure: Screwcap

Bottling date: 25 February 2021

Alcohol: 13.6%

Case Production: 270 (750 mL)

SRP: \$27.00 (750 mL)

TASTING NOTES

Our Private Selection, crafted from the ripest lots of our best blocks was fermented in both barrel and tank. Exciting fragrances of orange blossom, tangerine zest, apple and pear merge with delightful aromas of a pastry kitchen. The palate evolves into a tropical fruit medley with an elegant, complex finish.