

Abacela®

AN ICON OF INNOVATION

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1995

2022 ALBARIÑO PRIVATE SELECTION

100% ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Harvest Date: 30 September 2022

At harvest: Sugar; 23.9° Brix pH; 3.47 TA; 6.8 grams/liter

Varietal Composition: Albariño 100%

At bottling: Sugar; Nil

Closure: Screwcap

Cooperage: 83% Stainless Steel, 17% Oak Barrel for 7 days, then assembled to stainless steel

Bottling Date: 21 February 2023

Alcohol: 14.1% by volume

Case Production: 196 (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.