

Abacela®

AN ICON OF INNOVATION

EST.
1995

2022 ALBARIÑO

100% ESTATE GROWN

Abacela was the first to plant, produce and bottle Albariño in the Pacific Northwest, thus paving the way for Albariño to make its name in the US. A long history of 90+ points and Best of Class awards, assures us that the Albariño we produce is of the utmost quality.

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Harvest Date: 30 September; 4 October 2022

At harvest: Sugar; 23.5° Brix pH; 3.28 TA; 7.2 grams/liter

At bottling: Sugar; Nil

Cooperage: Stainless Steel

Closure: Screwcap

Bottling Date: 21 February 2023

Alcohol: 13.9% by volume

Case Production: 1,108 (750 mL)

Awards, Ratings, & Reviews:

90 points, James Suckling

Bright fruit here with pineapples, pears, lemons, and nectarines on the nose. It's medium-bodied with crisp acidity and juicy stone and tropical fruit. Drink now.

92 points-Gold Medal, 2023 Oregon Wine Awards

TASTING NOTES

Albariño is a delicate Spanish white grape that grows well in our estate vineyards. It produces an assertive, dry wine characterized by beautiful floral aromas and fruity flavors that finishes with refreshing acidity.