

# Abacela®

AN ICON OF INNOVATION

EST.  
1995

## 2023 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 Faultline Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Harvest Date: 19, 22, 28 September 2023

At harvest: Sugar; 21.1° Brix      pH; 3.18      TA; 9.3 grams/liter

Varietal Composition: Albariño 100%

At bottling: Sugar; nil

Cooperage: Stainless Steel

Bottling date: 20 February 2024

Closure: Screwcap

Case Production: 1,941 (750 mL)

Alcohol: 12.5% by volume

### Awards, Ratings & Reviews:

**92 points & Editors' Choice**, Wine Enthusiast

**92 points**, Paul Gregutt

Among Abacela's many pioneering achievements has been the introduction of this classic Spanish white wine to the Pacific Northwest. A spicy, peppery, vivacious wine, it deftly stacks bright fruit flavors of citrus, apple and white peach against crisply defined acids. There's also a light hint of ocean breeze salinity that suggests a perfect match (as in Spain) with lightly fried seafood.

**93 points & Gold Medal**, Oregon Wine Awards

**90 points**, James Suckling

A solid, medium-bodied white with ripe and generous fruit character and a polished texture. It offers aromas of candied citrus fruit, peaches, dried flowers and a hint of orange peel. Round-textured and sleek on the palate.

**90 points**, Vinous

## 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.