



“OREGON’S MOST INTERESTING VINEYARD PROPERTY”
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | SYRAH

2013 TINTA AMARELA

ESTATE GROWN

Fruit Source: Abacela’s Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 3 October 2013

At harvest: Sugar; 24.3° Brix pH; 3.7 TA; 6.04 grams/liter

At bottling: Sugar; nil

Cooperage: French (100%), 100% 2 year old

Bottling date: 16 June 2014

Alcohol: 14.5% by volume

Case Production: 73 (750 mL)

SRP: \$30.00 (750 mL)

TASTING NOTES

Tinta Amarela is a rare grape that excels at Abacela to produce a wine that is fine in texture and tannin. It offers up aromas of tangy blueberries, mulberries, vanilla bean and rose petals. This leads into complex flavors of dried raspberries, cherries and tea leaf.