Abacela

2013 OREGON WINERY OF THE YEAR

TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | SYRAH

2012 FIESTA TEMPRANILLO

ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 3, 4, 12, 18 October 2012

At bottling: Sugar; Nil

At harvest: Sugar; 24.2° Brix pH; 3.9 TA; 6.38 grams/liter

Cooperage: French (79%), American (21%), 18% new

Bottling date: 20 May 2014 Alcohol: 14.3% by volume

Case Production: 1383 (750 mL) SRP: \$23.00 (750 mL)

TASTING NOTES

Careful farming of specific cultivars in West Slope and similar soils enables us to craft this fruit forward, high expression wine. Ageing of these fruity lots for 17 months in oak barrels produced this delicious upon release "fun" Tempranillo. While ideal with tapas such as Manchego and chorizo, it will also pair well with grilled meats. Or just open a bottle for an instant celebration.