

Abacela®

PORT 2018



This vintage ruby style dessert wine was crafted from five traditional Douro wine grapes grown on our estate. Opaque in the glass, this wine has notes of dried figs, blackberries, raisins, plums, cocoa, and exotic spice. Fine grained tannins create rich texture and a lengthy finish. Cellar for a decade or more.

100% estate grown: Tempranillo 45%,
Bastardo 19%, Tinta Amarela 15%,
Touriga Nacional 13%, Tinta Cão 8%

95 Points & Gold Medal, Great NW Invitational

Oregon-Umpqua Valley

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