

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:

93 points & Editors' Choice, Wine Enthusiast

"Oregon's Albariño pioneers deliver once again. The wine's lemon zest, pineapple, and spearmint aromas are refreshing, while lemon butter, rosemary, and peach flavors are satisfying. The Albariño's brilliant acidity is the show-stopper here. Pair it with Padrón peppers and a fish taco." - M.A.

90 points, JamesSuckling.com

"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." J.S.

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.