



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

## 2016 TINTA AMARELA

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ESTATE GROWN

Fruit Source: Abacela’s Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Harvest Date: 18 September 2016

At harvest: Sugar; 24.40° Brix    pH; 3.71    TA; 6.15 grams/liter

At bottling: Sugar; Nil

Cooperage: French (97%), American (3%), 100% neutral

Bottling date: 8 June 2018

Alcohol: 14.4% by volume

Case Production: 111 (750 mL)

SRP: \$32.00 (750 mL)

## TASTING NOTES

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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.