

Abacela

AN ICON OF INNOVATION

25
YEARS

2016 BARREL SELECT TEMPRANILLO

ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Harvest Date: 19, 25, 28, 29 September; 2, 5, 8, 9, October 2016

At harvest: Sugar; 24.2° Brix pH; 3.73 TA; 6.9 grams/liter

At bottling: Sugar; Nil

Cooperage: French (80%), American (20%), 8% new, 28% 2 yo, 64% neutral

Bottling date: 24 July 2018

Alcohol: 14.2% by volume

Case Production: 549 (750 mL)

SRP: \$35.00 (750 mL)

Awards, Ratings & Reviews:

91 Points, 2020 Wine Enthusiast

Silver Medal, 2020 San Francisco Chronicle Wine Competition

TASTING NOTES

Our flagship Tempranillo continues the tradition of quality and excellence through careful selection of the finest barrels. Rich blackberry, violets, mocha, spice box, smoke and well defined tannins unfold in velvety layers through the lengthy finish. While delicious now, this wine has the structure to improve for 10 or more years and offers a long plateau of maturity.