

# Abacela®

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## 2019 SOUTH EAST BLOCK RESERVE TEMPRANILLO

100% ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Harvest Date: 1, 4, 7, 14 October 2019

At Harvest: Sugar; 23.9° Brix      pH; 3.56      TA; 6.15 grams/liter

At Bottling: Sugar; Nil

Cooperage: French (100%), 12% new, 29% 2-yr old, 59% neutral

Bottling Date: 12 August 2021

Alcohol: 14.1% by volume

Case Production: 400 (750 mL)

Awards, Ratings & Reviews:

***93 points & Editors' Choice***, Wine Enthusiast

This is a serious Tempranillo, with aromas of cedar, tobacco leaf, ripe boysenberries and a touch of orange peel. A wicked combination of icy acidity and muscular tannins enforce flavors of black cherries, toffee and a cup of strongly brewed English breakfast tea. Bring on the jamon. Enjoy 2024–2036.

***92 points***, Vinous 2024

***92 points***, Paul Gregutt

Although this has had some years of bottle age it remains tight as a tick, tannic and almost impenetrable. The classic color often referred to as bulls blood, this is dense, dark and chalky. The packed layers of currant and black cherry fruit are veined with tapenade, sandalwood and savory herbs. Soft leather highlights come through in the finish.

## TASTING NOTES

Our reserve program is defined by provenance, power, and quality. The aromas include blackberry, lavender, oak, and leather. There are intense flavors of ripe cherries, plums, caramel, and savory spices. Balanced acidity, integrated oak and concentrated fruit culminate to a lengthy finish.