

FLORA ABEILLE WINES

ALBARIÑO 2023

Lodi, California

FLORA ABEILLE



TASTING NOTES: Aromas of lime zest, honeysuckle, and white peaches. Hints of grapefruit and gooseberry on the palate. Crisp acidity up front with a long, slightly saline finish characteristic of the varietal. Extremely refreshing and food friendly.

VITICULTURE: A single vineyard "Field 10" is in the Mokelumne River sub-AVA of Lodi planted in 2019. Deep, alluvial sandy loam soils make up the terroir that is generally flat and slightly above sea level. This vineyard benefits from the Pacific Ocean breezes daily accentuating fruit development and acidity.

SERVING HINTS: Enjoy as an aperitif or with a cheese starter that includes Manchego, feta, burrata or gouda. Seafood, especially mussels, shrimp and clams are a perfect accompaniment. Seafood risotto and grilled fish tacos make a delightful pairing.

STORY: A Gentle Harmony of Nature's Touch

In the serene landscapes caressed by the sun's warmth, Flora Abeille has come to life. Meaning "Flower Bee" in French, our brand embodies the delicate interplay between the natural world's beauty.

Flora Abeille is more than just a wine; it's a nod to the partnership between the vine and the bee. Our vineyards are nurtured with care, employing sustainable practices that honor the land and its fragile ecosystems. Bees, our silent companions, play a vital role in pollinating the vibrant flowers surrounding our vines, infusing every bottle with a subtle palette of flavors.

PRODUCER: Flora Abeille Wines

REGION: Lodi, California

GRAPE(S): 100% Albariño

SKU: FAAL7-23

ALCOHOL: 13%

TOTAL ACIDITY: 6.6 G/L

RESIDUAL SUGAR: 0.7 G/L

pH: 3.7