

# Abreu

Abreu Vineyards Thorevilos is a distinguished red wine from Napa Valley, meticulously crafted by David Abreu, a renowned vineyard manager and winemaker. This wine exemplifies the unique terroir of the Thorevilos vineyard, offering profound depth and complexity.

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# Thorevilos 2016

California, USA

## Region and Vineyards

The **Thorevilos vineyard** is situated above the valley floor, nestled between the **St.** Helena and Howell Mountain AVAs in Napa Valley. This unique location provides a mid-mountain climate, contributing to the wine's distinctive profile. The vineyard spans approximately 40 acres of meticulously cultivated vines, carved out of a 200-acre property. The soils are primarily **Boomer and Forward series**, known for their pebbly texture and excellent drainage, which are ideal for growing high-quality Cabernet Sauvignon grapes.



Abreu Vineyards employs traditional and meticulous winemaking techniques to produce Thorevilos. The grapes are hand-harvested at optimal ripeness to ensure the highest quality. Fermentation is conducted with careful monitoring to extract the desired flavors, tannins, and color. The wine is then aged in French oak barrels, allowing it to develop complexity and integrate its components harmoniously. The exact duration of aging and the proportion of new oak used are tailored to each vintage to achieve the desired balance and expression.

## **Tasting Notes**

- Color: Deep, opaque ruby, indicating concentration and intensity.
- Aroma: Aromas of blackberry, blackcurrant, and blueberry, complemented by notes of **truffle**, **violet**, **crushed rock**, and a hint of **forest floor**.
- Palate: Full-bodied and richly textured, with layers of dark fruit flavors, wellintegrated tannins, and a long, persistent finish that reflects the wine's complexity and aging potential.

#### Did You Know?

The **Thorevilos vineyard** holds personal significance for David Abreu, as it was one of his favorite places during his childhood. Before its development into a vineyard, the area was covered with pine trees, redwoods, and an old olive grove, showcasing its rich natural history.





Alcohol: 14,50 %

Composition: 100% Blend







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## Wine Pairing Ideas

- **Grilled Ribeye Steak**: The robust flavors and tannic structure of the wine complement the richness of the steak.
- **Roasted Lamb with Herbs**: Enhances the savory and herbal notes in both the dish and the wine.
- Aged Cheddar Cheese: The wine's complexity pairs well with the sharpness of the cheese.
- **Wild Mushroom Risotto**: The earthy flavors of the dish harmonize with the wine's truffle and forest floor notes.



## Jeb Dunnuck (JD): 100 Points (2016)

Another perfect wine is the 2016 Thorevilos, and my notes on this beauty were laced with expletives. Full-bodied, mammoth-sized aromas and flavors of cassis, crushed flowers, dark chocolate, rare meat, and Asia spices all emerge from the glass. With incredible mid-palate depth, building tannins, and a seamless texture, it has flawless integration of its fruit, tannins, and acidity, no hard edges, and that rare mix of power and elegance.



#### James Suckling (JS): 99 Points (2016)

Phenomenal aromas of blackberries, fresh lavender, orange peel and hints of asphalt. Walnut shell, too. Full-bodied, firm and super structured with wonderful, chewy tannins and purity of fruit at the end. A joy to taste, even drink now, but needs time to come around. Try after 2023.



## Vinous (Antonio Galloni) (VN): 98 Points (2016)

The 2016 Thorevilos has developed into a very sexy, racy wine. I don't remember a young Thorevilos being this approachable. Rose petal, mint, sage, dried flowers and mint are some of the many notes that open up with a bit of time in the glass. This is such a gorgeous and totally compelling wine. In a word: superb. (AG)



