



### **Abad Dom Bueno Godello 2010**

**91** Points

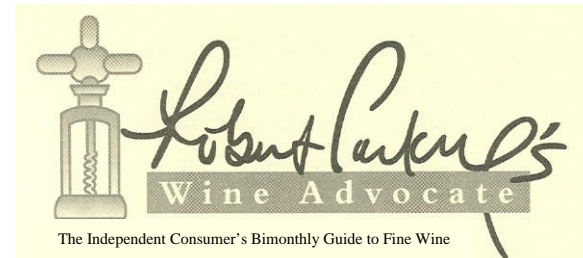
Bodegas del Abad's 2010 Abad Dom Bueno Godello was fermented and aged in stainless steel. Pear, apple, and mineral aromas inform the nose of this intense, nicely proportioned, spicy white. This lengthy effort will provide enjoyment for another 3 years. (June 2011)



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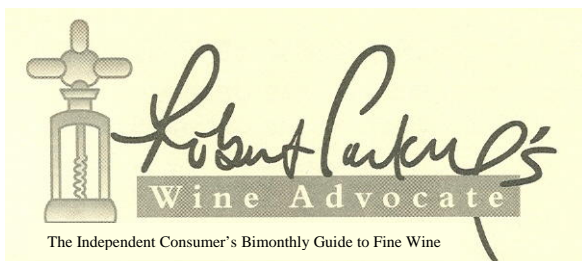
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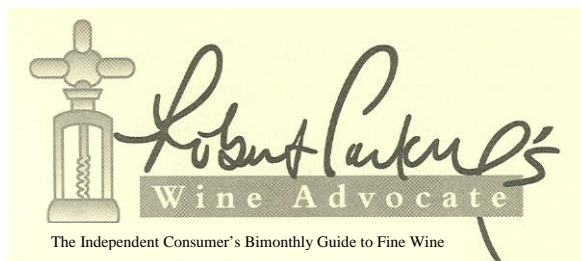
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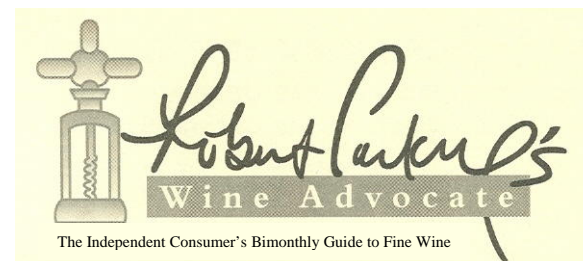
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