



Embocadero 2009

92 Points

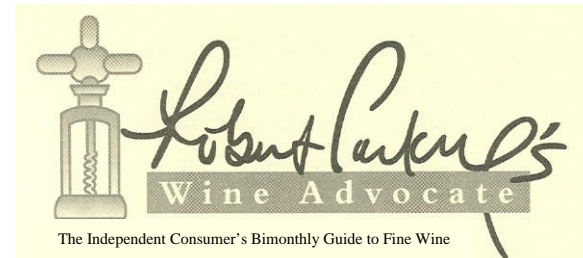
The 2009 Embocadero spent 14 months in new French oak. Wood smoke, mineral, spice box, incense, and blackberry inform the nose of this dense, plush effort. Give it another 2-3 years of bottle age and drink it from 2014 to 2024. Both of Bodegas Pedro Regalado's offerings from the great 2009 vintage are outstanding. (June 2011)



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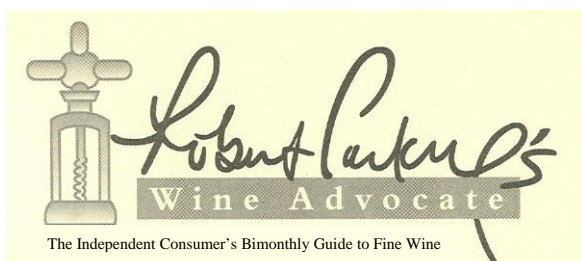
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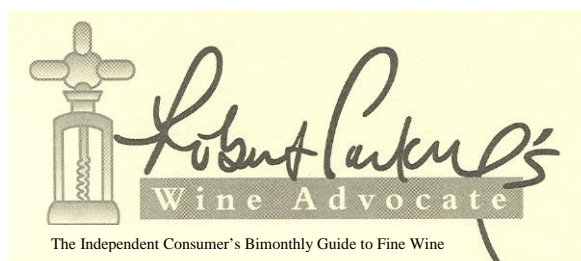
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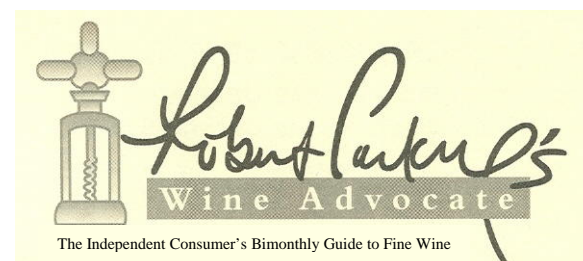
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