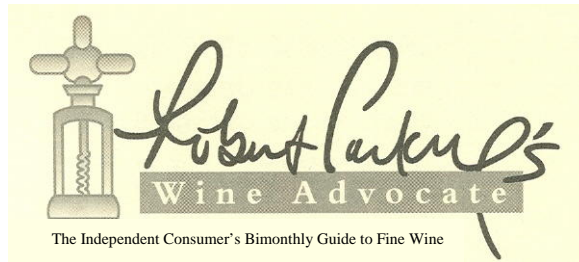


Pardevalles Albarin 2010

87 Points

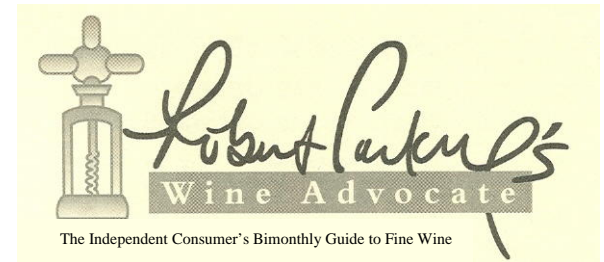
Bodegas Pardevalles Albarin 2010 was fermented and aged in small steel tanks. Citrus, fresh herbs, and minerals are Sauvignon Blanc-like. In the glass, lemon and baking spices make an appearance leading to a refreshing finish. Drink it over the next 12-18 months.



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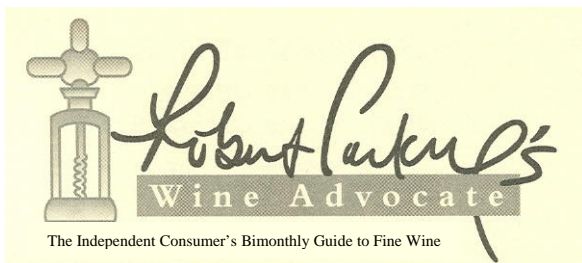
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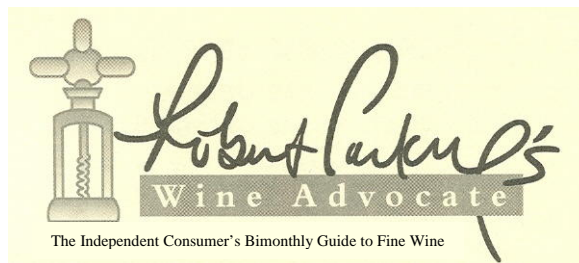
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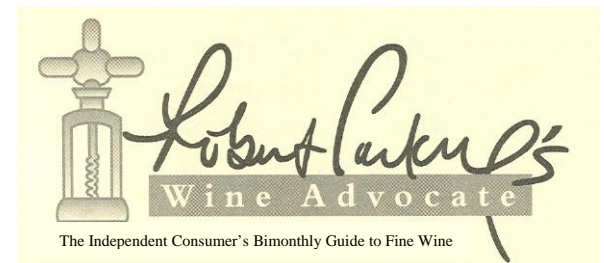
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