

# Wine&Spirits

AS REVIEWED IN WINE & SPIRITS MAGAZINE

## **Pedro Romero Dry Amontillado Sherry**

**Rating: 90 Points – Best Buy**

A delightful burst of briny flavors with details of fruit confit and white pepper, this Dry Amontillado moves gently over the palate, refreshing with its pure, mineral acidity. Chill it for clams on the half shell.

(June, 2009)

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