

WINE ENTHUSIAST

MAGAZINE

Pedro Romero Dry Oloroso Sherry

Rating: 89 Points – Best Buy

Nicely done and racy for an oloroso, with quince, baked peach, and honey on the nose followed by apricot and mocha flavors taking over in the mouth. Arguably a bit acidic, but that only helps to propel it toward an orange tinged finish that's natural, sheer, and clean.

(June, 2009)

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