

WINE ENTHUSIAST

MAGAZINE

Pedro Romero Extra Dry Manzanilla Sherry

Rating: 88 Points

Perfectly good Manzanilla for casual sipping. The nose is light and pure and offers echoes of pear and blanched almonds. Dry and elegant, with apple, salt, and mineral flavors, the palate is complete and mouth filling. Finishes with length.

(June, 2009)

WINE ENTHUSIAST

MAGAZINE

Pedro Romero Extra Dry Manzanilla Sherry

Rating: 88 Points

Perfectly good Manzanilla for casual sipping. The nose is light and pure and offers echoes of pear and blanched almonds. Dry and elegant, with apple, salt, and mineral flavors, the palate is complete and mouth filling. Finishes with length.

(June, 2009)

WINE ENTHUSIAST

MAGAZINE

Pedro Romero Extra Dry Manzanilla Sherry

Rating: 88 Points

Perfectly good Manzanilla for casual sipping. The nose is light and pure and offers echoes of pear and blanched almonds. Dry and elegant, with apple, salt, and mineral flavors, the palate is complete and mouth filling. Finishes with length.

(June, 2009)

WINE ENTHUSIAST

MAGAZINE

Pedro Romero Extra Dry Manzanilla Sherry

Rating: 88 Points

Perfectly good Manzanilla for casual sipping. The nose is light and pure and offers echoes of pear and blanched almonds. Dry and elegant, with apple, salt, and mineral flavors, the palate is complete and mouth filling. Finishes with length.

(June, 2009)

WINE ENTHUSIAST

MAGAZINE

Pedro Romero Extra Dry Manzanilla Sherry

Rating: 88 Points

Perfectly good Manzanilla for casual sipping. The nose is light and pure and offers echoes of pear and blanched almonds. Dry and elegant, with apple, salt, and mineral flavors, the palate is complete and mouth filling. Finishes with length.

(June, 2009)

WINE ENTHUSIAST

MAGAZINE

Pedro Romero Extra Dry Manzanilla Sherry

Rating: 88 Points

Perfectly good Manzanilla for casual sipping. The nose is light and pure and offers echoes of pear and blanched almonds. Dry and elegant, with apple, salt, and mineral flavors, the palate is complete and mouth filling. Finishes with length.

(June, 2009)