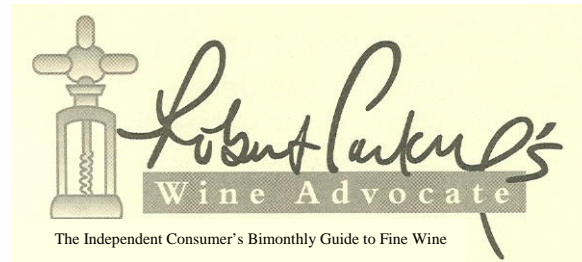


Xabec 2008

92 Points

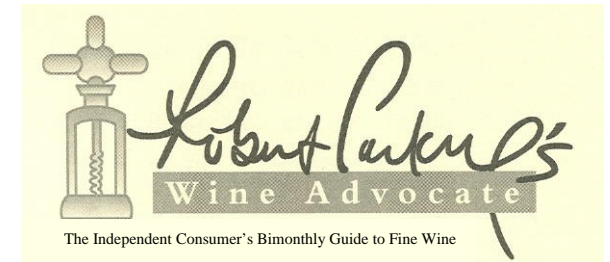
Celler Besllum's opaque purple-colored 2008 Xabec is a blend of 50% Carinena and 50% Garnacha aged in new French oak for 14 months. Aromas of pain grille, mineral, lavender, black cherry, black plum, and licorice inform the nose of this already complex, concentrated Montsant. Savory, ripe, and succulent, it has enough structure to evolve for 1-2 years although this outstanding value can be approached now.



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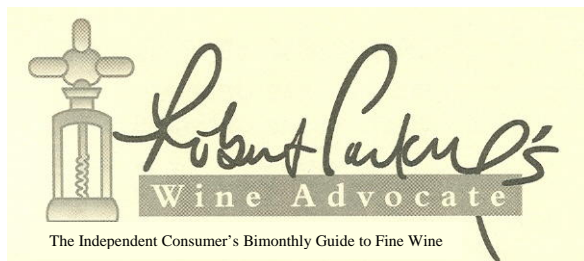
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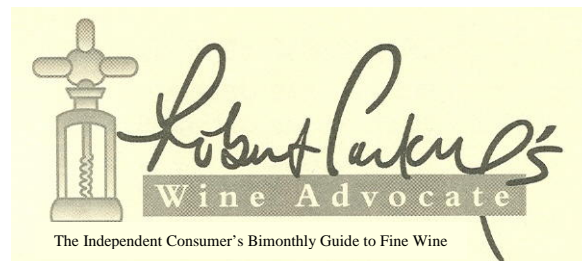
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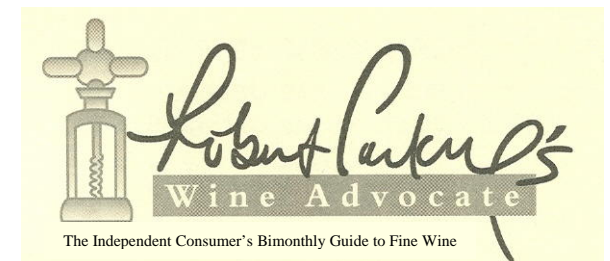
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