

Bodegas Alvear Alvear Fino en Rama



94 pts.

v.2018

WINEENTHUSIAST

"Dry Pedro Ximénez is a rarity, and when aged it is even more of a treat...flavors of white fig, bread dough and smoked grilled-orange slice emerge on the palate and complete with a long finish." -R.S. (12/24)

Banville
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Sustainable

www.banvillewine.com

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