

Bodegas Avancia
Avancia Godello 2019



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JORGE ORDÓÑEZ
SELECTIONS

"Translucent gold. Vibrant, mineral-accented citrus, pit fruit and ginger qualities on the highly perfumed nose; tarragon and honeysuckle nuances gain strength with air. Dry, chewy and expansive on the palate, offering smoke-tinged peach nectar, clementine and bitter quinine flavors and a deeper, sweeter melon quality that builds on the back half. This plays richness off delicacy with a sure hand. Closes minerally and long, with resonating florality and firm, minerally cut."

Josh Reynolds, Vinous, June 17th 2021

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