Bodegas Alvear 3 Miradas Paraje de Río Frío 2016



"I loved the 2016 Tres Miradas Paraje de Rio Frio. This dry fino-esque white spent 3 months in amphorae followed by 2 years in old casks under a thin layer of flor. Its medium gold hue is followed by beautiful notes of toasted green almonds, parmesan rind, spice, and blue cheese-like aromas. Hitting the palate with medium-bodied richness, it's light on its feet, stays balance, and has solid mid-palate depth and a dry, clean finish. It's a killer meal starter."

Jeb Dunnuck, jebdunnuck.com, October 21st 2020

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JEB DUNNUCK

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