

Bodegas Muga
Conde de Haro 2017



vinous
explore all things wine
91pts

JORGE ORDÓÑEZ
SELECTIONS

"Light, bright yellow. Fresh pear, peach pit, tangerine and hints of tarragon and buttered toast on the perfumed nose. Round and energetic on the palate, offering juicy orchard and pit fruit flavors that are sharpened by a bitter touch of orange pith. Finishes long and silky, with lingering pear nectar and floral notes and strong tenacity. Aged for three years on its lees."

Josh Reynolds, Vinous, April 22nd 2021

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