

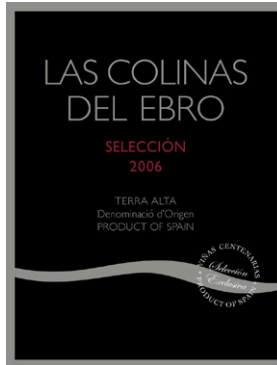
# Las Colinas del Ebro 2006

## Tinto Seleccion

D.O. Terra Alta  
Grapes: 60% Merlot, 25%  
Syrah, 15% Garnacha

# 89

points



“has a complex aromatic array... shows off spicy blue fruits, a good integration of oak and fruit, and a lengthy finish.”



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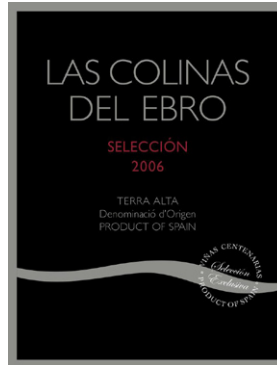
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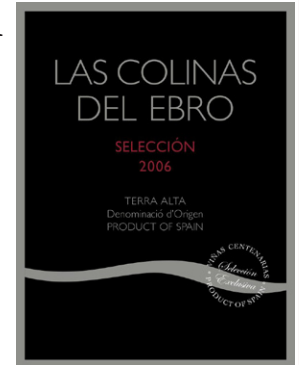
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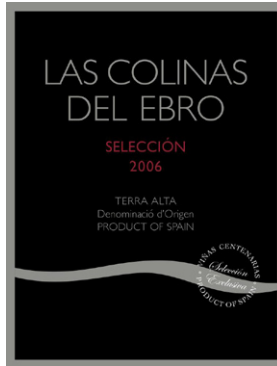
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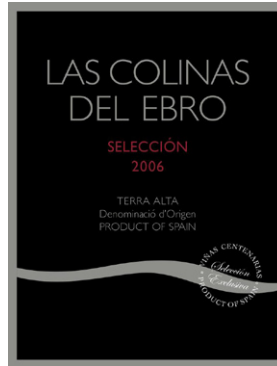
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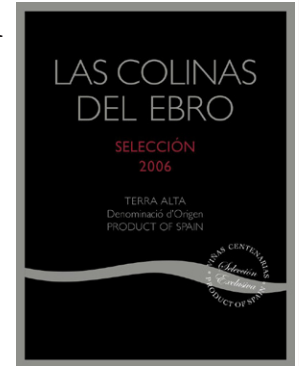
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