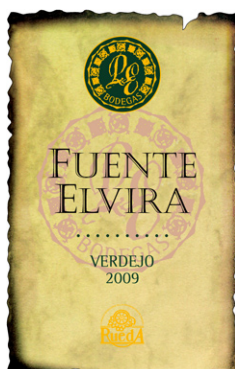


# Fuente Elvira 2009

D.O. Rueda  
Grapes: 100% Verdejo

# 91 points

 Stephen Tanzer's  
International Wine Cellar



“the flavors of nectarine and dried flowers are kept fresh by lemony acidity and a stony element... superb with raw shellfish”

 Imported by Grapes of Spain  
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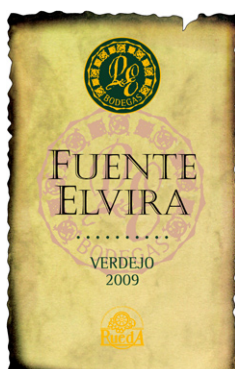
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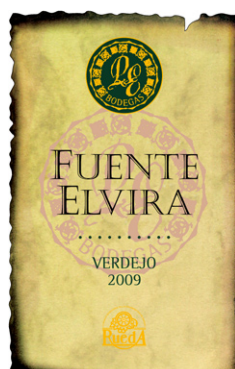
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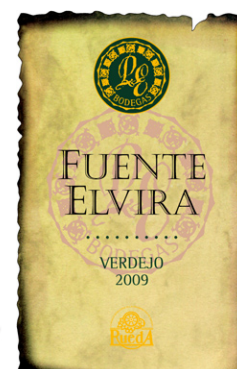
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