

Penalba Lopez Cava Brut Nature 2008

D.O. Ribera del Duero
Grapes: 50% Viura, 50%
White Tempranillo (Albillo)



88
points

 Stephen Tanzer's
International Wine Cellar

“Taut, dry and mouthfilling, with creamy citrus and orchard fruit flavors showing a restrained sweetness.”

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