

# Penalba Lopez Cava Brut Nature N/V

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

**90**  
points



“Dry and concentrated on the palate with a solid core of creamy fruit... possesses serious Champagne character. It is a great value.”



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