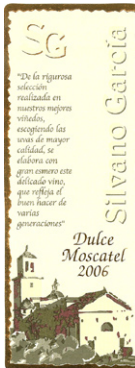


Silvano Garcia 2006 Moscatel

D.O. Jumilla
Grapes: 100% Moscatel

89 points

 Stephen Tanzer's
International Wine Cellar



"Lush and creamy but firm, showing dried pit fruit and floral pastille elements...
Serve this exotic nectar with blue cheeses."

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

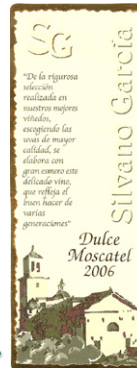
© 2009

Silvano Garcia 2006 Moscatel

D.O. Jumilla
Grapes: 100% Moscatel

89 points

 Stephen Tanzer's
International Wine Cellar



"Lush and creamy but firm, showing dried pit fruit and floral pastille elements...
Serve this exotic nectar with blue cheeses."

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

© 2009

Silvano Garcia 2006 Moscatel

D.O. Jumilla
Grapes: 100% Moscatel

89 points

 Stephen Tanzer's
International Wine Cellar



"Lush and creamy but firm, showing dried pit fruit and floral pastille elements...
Serve this exotic nectar with blue cheeses."

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

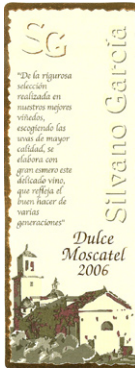
© 2009

Silvano Garcia 2006 Moscatel

D.O. Jumilla
Grapes: 100% Moscatel

89 points

 Stephen Tanzer's
International Wine Cellar



"Lush and creamy but firm, showing dried pit fruit and floral pastille elements...
Serve this exotic nectar with blue cheeses."

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

© 2009

Silvano Garcia 2006 Moscatel

D.O. Jumilla
Grapes: 100% Moscatel

89 points

 Stephen Tanzer's
International Wine Cellar



"Lush and creamy but firm, showing dried pit fruit and floral pastille elements...
Serve this exotic nectar with blue cheeses."

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

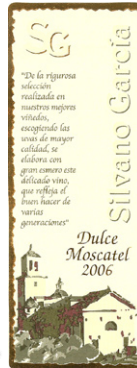
© 2009

Silvano Garcia 2006 Moscatel

D.O. Jumilla
Grapes: 100% Moscatel

89 points

 Stephen Tanzer's
International Wine Cellar



"Lush and creamy but firm, showing dried pit fruit and floral pastille elements...
Serve this exotic nectar with blue cheeses."

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

© 2009