

# Silvano Garcia 2009 Moscatel

D.O. Jumilla  
Grapes: 100% Moscatel

# 90 points

 Stephen Tanzer's  
International Wine Cellar



“Sweet pit fruit and honey flavors are lifted by a spicy note and show a bit of heat... very good cling and resonating spiciness”

 Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

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