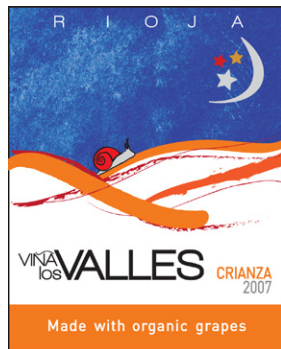


Vina los Valles Crianza 2007

D.O.Ca. Rioja
Grapes: 70% Tempranillo,
30% Graciano

90
points

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“A succulent red with gamey intensity, this was made from organically grown grapes... velvety texture... fresh acidity and spice.”

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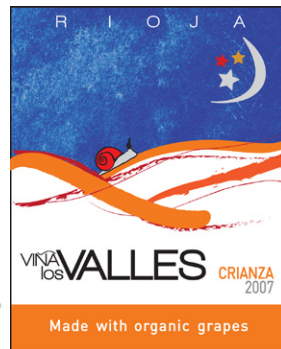
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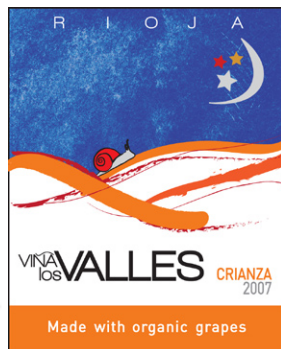
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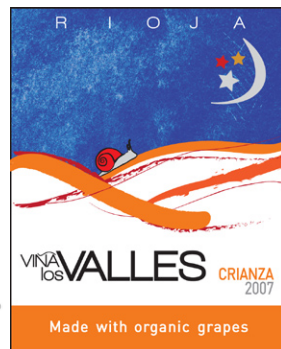
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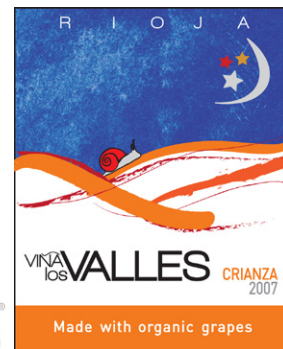
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