

Esencia Divina Albariño 2018

D.O. Rias Baixas
Grapes: 100% Albariño

91
points
Wine & Spirits
MAGAZINE



“This wine’s zesty, granitic acidity and cool, smoky orange scents conjure a range of foods. Tina Vaughn of NYC’s The Simone suggested “raw fish, or a terrine of whitefish, or mackerel poached in wine. Crab or scallops would love it. Or softshell crab with capers, lemon and brown butter.”



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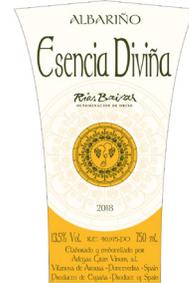
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