

FINCA EL ORIGEN







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The initial intensity of white flowers, grapes and citrus peel gradually gives way to notes of white, tropical fruit like peaches and pineapples. The contact with lees makes this wine smooth and creamy.

Long, pleasant and clean finish is freshened by its rich natural acidity.





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VACETIME COM

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ANGELINA SELECTION SELECTION WWW.8ngeliniwine.com

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www.angeliniwine.com

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TORRONTES

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