

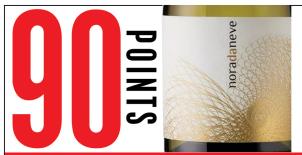
NORA DA NEVE (2015)

YEAR'S BEST GALICIA

"This albariño comes from Condado do Tea, a dry, inland subzone of Rías Baixas. Aged on the lees in 600-and 225-liter French oak barrels for six months, this is darker than most albariño, with Sherry-like oxidative aromas and salted pear flavors that may make you wish you were in Green Spain. Pair it with green olives and sheep's cheese."

Wine Spirits





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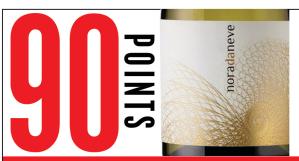
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