



Wine  
Enthusiast,  
Michael  
Schachner

92

Muradella Blanco 2017

“A shiny gold luster intro oxidized but still vital Tre Aromas of peach pit, bake resin oak are integrated a full palate that's still freshy acidic and showing fruit. Flavors of oxidized apricot and peach are woody on a long complex finish. Drink this unique wine from mostly unknown Monterrei through 2026.”



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