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COTO DE IMAZ

RESERVA
Enchillado en la Pajarera
RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

“Dried violets, orange peel, citrus, undergrowth and spices. Racy and tight on the palate, which runs along in a guise of fresh raspberries and red cherries. Sweeps through a tangy finish. Delicious. Drink now.”

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