

<div><div><div>WINE ENTHUSIAST</div><div>92 POINTS</div><div>Editors' Choice</div></div><div>Abacela 2023 Albariño (Umpqua Valley)</div><div><p>This wine is steely, from its screw cap to its fermentation vessel and texture. Its aromas of peach skins and an icy cold lemon granita flecked with beeswax are what summer evenings on the patio are made for. Added attractions include crisp acidity and flavors of yellow grapefruit, juniper berries and more peaches. Pair with fresh white anchovies, olive and garlic on bruschetta.</p><p>— M.A. Published 12/31/2024</p></div></div>	<div><div><div>WINE ENTHUSIAST</div><div>92 POINTS</div><div>Editors' Choice</div></div><div>Abacela 2023 Albariño (Umpqua Valley)</div><div><p>This wine is steely, from its screw cap to its fermentation vessel and texture. Its aromas of peach skins and an icy cold lemon granita flecked with beeswax are what summer evenings on the patio are made for. Added attractions include crisp acidity and flavors of yellow grapefruit, juniper berries and more peaches. Pair with fresh white anchovies, olive and garlic on bruschetta.</p><p>— M.A. Published 12/31/2024</p></div></div>
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