

Viñedos de Párganos
La Nieta 2019



Luis Gutiérrez
WINE ADVOCATE

97pts

"Structured and powerful, from a warmer (and sunnier) year, with 14.2% alcohol and a pH of 3.6 and 5.9 grams of acidity. It also shows freshness and elegance, and with time in the glass, one could foresee the finesse that should come out as the wine absorbs the 16 months in new oak barrels with time in bottle, as this was bottled one year before I tasted it. It improved with time in the glass, and it should do the same with years in bottle."

Luis Gutiérrez, Wine Advocate, July 2022



JORGE ORDÓÑEZ
SELECTIONS

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