

Jorge Ordóñez Málaga
Nº4 Esencia 2015



Wine Spectator
94pts

"Offering a polished mahogany hue, this is thick, creamy and luxe in texture, with flavors of warm banana bread, baked peach, dried mint and toasted walnut, plus a touch of maple syrup. Orange peel acidity provides fine balance as the rich profile goes on and on through the finish. Moscatel. Drink now through 2034."

Alison Napjus, Wine Spectator, June 3rd 2024



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