



Wine  
Enthusiast,  
Michael  
Schachner

92

Muradella Blanco 2017

"A shiny gold luster intro oxidized but still vital Tre Aromas of peach pit, bake resiny 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."



Wine  
Enthusiast,  
Michael  
Schachner

92

Muradella Blanco 2017

"A shiny gold luster intro oxidized but still vital Tre Aromas of peach pit, bake resiny 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."



Wine  
Enthusiast,  
Michael  
Schachner

92

Muradella Blanco 2017

"A shiny gold luster intro oxidized but still vital Tre Aromas of peach pit, bake resiny 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."





Wine  
Enthusiast,  
Michael  
Schachner

92

Muradella Blanco 2017

“A shiny gold luster intro oxidized but still vital Tre Aromas of peach pit, bake resiny 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.”



Wine  
Enthusiast,  
Michael  
Schachner

92

Muradella Blanco 2017

“A shiny gold luster intro oxidized but still vital Tre Aromas of peach pit, bake resiny 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.”



Wine  
Enthusiast,  
Michael  
Schachner

92

Muradella Blanco 2017

“A shiny gold luster intro oxidized but still vital Tre Aromas of peach pit, bake resiny 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.”

