

		
<p><b>90 Wine Enthusiast</b></p> <p><b>GRAN GESTA BRUT RESERVA ESPECIAL CAVA</b></p>	<p><b>90 Wine Enthusiast</b></p> <p><b>GRAN GESTA BRUT RESERVA ESPECIAL CAVA</b></p>	<p><b>90 Wine Enthusiast</b></p> <p><b>GRAN GESTA BRUT RESERVA ESPECIAL CAVA</b></p>
<p>Straw yellow in the glass with small, lively bubbles. Stone fruit and apple aromas lead to a crisp, full and dry palate. Bold flavors of apple and herbs with notes of white pepper and a long, tight, citrus peel finish. Excellent aperitif or served with spicy dishes, desserts and oysters. Methode Tradionelle Champenoise and aged an average of 24 months.</p>	<p>Straw yellow in the glass with small, lively bubbles. Stone fruit and apple aromas lead to a crisp, full and dry palate. Bold flavors of apple and herbs with notes of white pepper and a long, tight, citrus peel finish. Excellent aperitif or served with spicy dishes, desserts and oysters. Methode Tradionelle Champenoise and aged an average of 24 months.</p>	<p>Straw yellow in the glass with small, lively bubbles. Stone fruit and apple aromas lead to a crisp, full and dry palate. Bold flavors of apple and herbs with notes of white pepper and a long, tight, citrus peel finish. Excellent aperitif or served with spicy dishes, desserts and oysters. Methode Tradionelle Champenoise and aged an average of 24 months.</p>
		
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