

		
<p><b>90, 'Best Buy'</b> <b>Wine Enthusiast</b> <b>GRAN GESTA</b> <b>BRUT RESERVA</b> <b>CAVA</b></p>	<p><b>90, 'Best Buy'</b> <b>Wine Enthusiast</b> <b>GRAN GESTA</b> <b>BRUT RESERVA</b> <b>CAVA</b></p>	<p><b>90, 'Best Buy'</b> <b>Wine Enthusiast</b> <b>GRAN GESTA</b> <b>BRUT RESERVA</b> <b>CAVA</b></p>
<p>Pale gold with fresh, clean aromas of butterscotch, apple, white raisins and brioche. Crisp in the mouth with balanced fruit and acidity, a long finish and small, plentiful bubbles. Pairings include seafood and dessert. Methode Tradionelle Champenoise and aged at least 15 months.</p>	<p>Pale gold with fresh, clean aromas of butterscotch, apple, white raisins and brioche. Crisp in the mouth with balanced fruit and acidity, a long finish and small, plentiful bubbles. Pairings include seafood and dessert. Methode Tradionelle Champenoise and aged at least 15 months.</p>	<p>Pale gold with fresh, clean aromas of butterscotch, apple, white raisins and brioche. Crisp in the mouth with balanced fruit and acidity, a long finish and small, plentiful bubbles. Pairings include seafood and dessert. Methode Tradionelle Champenoise and aged at least 15 months.</p>
		
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