



GARCIA +  
SCHWADERER  
**Facundo 2012**

TASTING NOTES:  
**RED BERRY**  
**HERBS**  
**COCOA**



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**RED BERRY**  
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**COCOA**

**92**  
**POINTS**  
*James Suckling*

PAIR WITH:  
slow-cooked short ribs  
grilled lamb  
steak

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