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WINE OF THE WEEK

2004 Albariño Pedralonga

S. Irene Virbila

April 26, 2006

Elegant and focused, the 2004 Pedralonga from the Spanish Basque country shows the character and depth old, terrace-grown vines can bring to Albariño. This vintage exhibits a chiseled minerality that's thrilling, making it one of the best Albariños I've ever tasted.

Pop open a bottle to enjoy with raw oysters and clams, peel 'n' eat shrimp or a fragrant seafood paella. It's a wonderfully versatile warm-season wine that can hold its own against all kinds of seafood.

Quick swirl

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Region: Rias Baixas

Price: About \$19

Style: Crisp and minerally

Food it goes with: Shellfish, peel 'n' eat shrimp, seafood paella, light summer dishes

FOR THE RECORD:

Spanish wine: The Wine of the Week column in the

April 26 Food section said Albarino Pedralonga is made in Spain's Basque country. It is from Galicia. —

Where you find it: Liquid Partyworks in Chatsworth, (818) 709-5019; Mission Wines in South Pasadena, (626) 403-9463; Silverlake Wine in Los Angeles, (323) 662-9024; Third Corner Wine Shop & Bistro in Ocean Beach, (619) 223-2700; Wine Exchange in Orange, (714) 974-1454.

—S. Irene Virbila

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