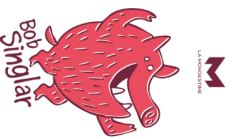




**Dom. de
La Mongestine
Bob Singlar
2019**

Sweetness Level: DRY
Certified Organic Farming
Low Sulfur and Vegan

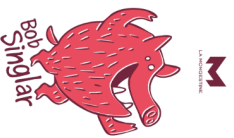
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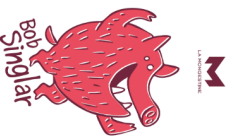
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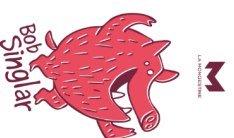
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