



VILLA MARIA
NEW ZEALAND

Grapes

100% Albariño

Region/Appellation

Gisborne

Alcohol by volume

13.50%

Residual Sugar

4.12 g/l

pH

3.44

Total Acidity

7.2 g/l

Drinking Window

2024 - 2024

Tasting Guide



Tasting note printed

03/05/2024

Albariño 2020 6x75cl

Winemaker Notes

Gorgeous little citrus flowers link arms with melon and peach to dance in the sunshine, always maintaining an air of class. Meanwhile lime lingers in the shadows vying for attention.

Vineyard

Vines are meticulously managed to ripen fruit in optimum condition.

Winemaking

The fruit was picked and gently pressed to stainless steel tanks. 85% of the clear juice was racked and fermented with yeast selected to highlight the lovely aromatics and texture of this exciting variety. The remaining 15% of the juice was run to seasoned French Oak Puncheons for a natural fermentation which adds complexity and richness to the wine.

Vintage

Our earliest Gisborne vintage to date. Warm and settled weather over the late Spring flowering period produced healthy yields and clean bunches, and the fruit maintained exceptional condition all the way through to the end of the season.

Food match

Grilled and Roasted White Meats

Imbibe on its own or devour along with a Thai chicken salad.

