



# VILLA MARIA

NEW ZEALAND

## *Cellar Selection Albariño*

GISBORNE 2018

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### WINEMAKERS COMMENT

The aromas of this unique and charming wine are intriguing with a freshly scented array of lime, peach, apricot and honeysuckle characters. The palate features bright fruit and tangy acidity, leading the wine to a delicate and dry styled finish with excellent length.

### SERVING SUGGESTIONS

Ideally suited to antipasto, tapas and fresh seafood, particularly calamari served with a squeeze of lemon.

### VINEYARD & WINEMAKING

The 2018 Gisborne season was characterised by a very warm summer followed by intermittent late February and March rain events. The loose clustered Albariño variety handled the conditions admirably to achieve full ripeness whilst maintaining excellent condition and balanced natural acidity at harvest. Naturally low yields facilitated optimum flavour development.

**FRUIT HANDLING:** A combination of handpicking (75%) followed by whole bunch pressing and machine harvesting followed by pressing and cold settling of the juice.

**FERMENTATION:** Fermented in stainless steel tanks at 15 degrees C. with several cultured aromatic yeast strains. 10% of the blend was fermented with wild yeast in an old oak puncheon to provide complexity and texture.

### TECHNICAL DETAILS

VARIETIES: Albariño

ALCOHOL: 13.5%  
pH: 3.25

RESIDUAL SUGAR: 2.7g/L  
TOTAL ACIDITY: 7.47g/L

