



VILLA MARIA
NEW ZEALAND

Cellar Selection

Albariño

GISBORNE 2019

Winemakers Comment

Albariño is an exciting variety grown in coastal areas of Spain and Portugal where it produces distinctively crisp, dry aromatic white wines. Albariño has made itself very much at home in the warm sunny climate of the Gisborne region. The aromas of this charming wine are intriguing with a freshly scented array of lime, peach, apricot and honeysuckle. 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 especially fresh seafood, try with calamari served with a squeeze of lemon.

Vineyard & Winemaking

The 2019 Gisborne season was superb, thanks to a long, warm and dry summer. 100% of the grapes for this wine were sourced from Doug and Delwyn's Bell Vineyard, meticulously managed to Biogro certified organic standards. Beautifully ripe fruit was handpicked and gently whole bunch pressed to release the highest quality juice. Cold settled, the juice was racked bright to cool fermentation in stainless steel tanks with several cultured aromatic yeast strains.

Technical Details

REGION: Gisborne

VARIETIES: Albariño

ALCOHOL: 13.5%

pH: 3.3

TOTAL ACIDITY: 7.0g/L

RESIDUAL SUGAR: 3.4g/L

