



# VILLA MARIA

## NEW ZEALAND



## Cellar Selection

GISBORNE

**Albariño 2021**

### Winemaker's Comment

Albariño was originally grown in Spain and Portugal where it produces distinctively crisp, dry aromatic white wines. Now produced out of the Gisborne region the aromas of this 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.

### Season & Viticulture

The 2021 Gisborne season was exceptional, thanks to a long, warm and dry summer. The grapes for this exciting wine were sourced from a single vineyard site, the famous Bell vineyard in Gisborne. Planted in 2009, the Bell Vineyard Albariño is meticulously managed with particular attention given to balancing yield and fruit exposure, allowing ultra clean fruit to ripen with fantastic flavours and natural acidity at harvest.

### Winemaking

Beautifully ripe fruit was harvested and gently pressed to release the highest quality juice. Cold settled, the juice was racked bright to cool fermentation in stainless steel tanks with cultured aromatic yeast strains to highlight the unique aromatics of this variety. Following several months maturation on light yeast lees the wines were then blended and prepared for bottling.

### Technical Details

ALCOHOL: 13.0%

PH: 3.49

TOTAL ACIDITY: 7.85g/L

RESIDUAL SUGAR: 4.78g/L