



VILLA MARIA  
NEW ZEALAND

Grapes

100% Albariño

Region/Appellation

Gisborne

Alcohol by volume

13.50%

Residual Sugar

3.6 g/l

pH

3.54

Total Acidity

7.5 g/l

Drinking Window

2024 - 2024

Tasting Guide



Tasting note printed

22/02/2025

# Albariño 2022 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

This aromatic white wine grape, hailing from Spain and Northern Portugal, also performs exceedingly well in Gisborne.

## 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

It was a challenging vintage to navigate in Gisborne with frequent rain through February and March. The summer started hot, with very settled weather around the Christmas period before the wetter late summer arrived. The fruit was often picked at relatively low sugar levels, however the hot summer delivered excellent flavour ripeness. The aromatic wines look very good, particularly Albariño.

## Food match

Grilled and Roasted White Meats

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

