

## ALBARIÑO BROTHERS BELL VINEYARD ALBARIÑO 2025

Award badge and or type unknown **\$34.99**

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Product image

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|---------------|-------------|----------|---------------|
| Product Code: | 31429       | Closure: | Screw Cap     |
| Country:      | New Zealand | Unit:    | Each          |
| Region:       | Gisborne    | Volume:  | 750ml         |
| Style:        | White       | Alcohol: | 13.0%         |
| Variety:      | Albariño    | Grape:   | 100% Albariño |



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### TASTING NOTES

The Albariño Brothers are three friends from different backgrounds in wine. Ollie, Shaye and Ant are passionate about growing and making world class Albariño and are working together to take New Zealand's stunning Albariño wines to the world.

#### **Winery notes** (2025 Vintage)

"Incredible Albariño grapes harvested from Doug Bell's vineyard in Gisborne. These are the very first 18 rows planted in New Zealand - make that Australasia! Planted in 2009 with a mass selection of Albariño vine plantings and dry-farmed on clay loam soils. Grapes were harvested on the 11th of March. The dry season led to very low yields and intense flavours.

After 12 hours of skin contact the Albariño juice was cold settled and then fermented at cool temperature. Post fermentation and maintained on full lees for 8 months with regular stirring to enhance palate texture. Filtered prior to bottling.

Enticing aromas of perfectly ripe white peach, nectarine and citrus flowers. A lovely finely textured palate with incredible purity and crisp dry finish."

#### **Rated Excellent & 94/100 Cameron Douglas MS, April 2026** (2025 Vintage)

"Complex and varietal, a seamless bouquet of ripe white and yellow peach, citrus peel, a light pith and apple quality. A sense of site with a mineral suggestion along with a leesy seam and stony soil ideas. Dry, equally complex, saline and fruity with flavours that reflect the bouquet enhanced by a definitive acid line leading to a lengthy and refined finish. Best drinking from day of purchase through 2030."

#### **5 Stars & 93/100 Sammy Wilkinson, The Wine Rater, May 2026**

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(2024 Vintage)

"This wine bursts with a 'hell yeah' nose - citrus blossom, lemon sherbet, yellow plum and a twist of mandarin peel. There's a subtle creamy richness from lees ageing, with some notes of almond meal and herbal fennel. On the palate, it's dry, medium-bodied and concentrated, with a dense, creamy texture and a bright citrus acidity that lifts ripe stone fruit flavours over the mineral, saline centre. Fine-boned, aromatic, classy and coastal, with a long citrus-driven finish that's screaming for shellfish!"

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**5 Stars & 93/100 Sam Kim, Wine Orbit, March 2026** (2025 Vintage)

"It's finely scented on the nose with aromas of apricot, lemongrass, Gala apple, and white flowers. The palate is equally appealing with excellent weight and focus, well supported by fine texture and beautifully pitched acidity, making it mouthwatering and fabulously drinkable. At its best: now to 2028."

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**4 ½ Stars & Top 5 Cuisine Albariño Tasting, April 2026** (2025 Vintage)

"Intense green peaches jump out of the glass alongside lemon and lime citrus with some intensity. The palate contradicts everything you expect as it dials back the intensity to deliver an elegant, well-balanced and direct wine that finishes dry and crisp and very delicious."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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