

VINO FINO

Explore a World of Wine

ALBARIÑO BROTHERS WILD FERMENT ALBARIÑO 2025



\$39.99

Product Code:	31667	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Albariño	Grape:	100% Albariño



New Zealand
Wide
Delivery



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and over



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TASTING NOTES

Winery notes (2025 Vintage)

"Incredibly ripe and meticulously hand harvested. Pressed to aged oak barrels, an egg fermenter and a small stainless steel tank.. Wild fermented and left on full lees for 9 months and malolactic fermentation completed. Incredibly balanced and delicious wine with citrus and stone fruit and wonderful complexity.

Perfectly ripe Albariño was hand harvest from this iconic vineyard site on the 22nd March. Planted from the very first Albariño cuttings from Spain to make it to Hawke's Bay. A very free draining site with a mix of deep gravel and silt loam.

Wonderfully complex wine with mandarin and stone fruit aromas combined with a nutty character. A lovely balanced and round mouthfeel with the hallmark Albariño line of fresh acidity and long concentrated finish. Enticing aromas of perfectly ripe white peach, nectarine and citrus flowers. A lovely finely textured palate with incredible purity and crisp dry finish."

Reviews for the 2024 vintage below...

5 Stars & 95/100 Sam Kim, Wine Orbit, March 2025 (2024 Vintage)

"Stylish and complex, the inviting bouquet shows apricot, rockmelon, vanilla, hazelnut, and savoury pastry aromas. The concentrated palate delivers outstanding weight and richly textured mouthfeel, wonderfully framed by beautifully infused acidity, making it seductive and hugely appealing. At its best: now to 2032."

94/100 David Walker Bell, WineFolio.co.nz, June 2025 (2024 Vintage)

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"A Hawke's Bay expression of Albariño from this specialist producer (they also make two Gisborne versions). A bright golden-green colour in the glass. The bouquet shows lemon, peach, grapefruit, green apple and mandarin fruits, with a touch of almond and lime flower. Very crisp and saline to taste, bounding across the palate with zesty acidity. A sense of coastal ozone salinity washes over, and yet there is a broad, almost creamy texture that emerges too. Packed with character and with an edge of un-polished rawness that is very appealing and primary. The finish is crisp and dry, with good length."

94/100 & Top 100 New Zealand Wines of 2025, JamesSuckling.com (2024 Vintage)

"A fragrant albarino with aromas of pineapple, pears and touches of fennel and brine. Fleshy and medium- to full-bodied with an inherent sense of freshness that accompanies the exuberant fruit. A solid albarino on the more expressive and exuberant end of the spectrum."

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

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Christchurch