

# VINO FINO

Explore a World of Wine

## MAIOR de MENDOZA SOBRE LÍAS ALBARIÑO 2023



Original price was: \$43.99. ~~\$36.99~~ Current price is: \$36.99.

Product Code:	6185	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Galicia	Volume:	750ml
Sub Region:	Rías Baixas	Alcohol:	13.0%
Style:	White	Grape:	100% Albariño
Variety:	Albariño		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Maior de Mendoza is a winery based in Pontevedra in Galicia (Spain) surrounded by vineyards and is on the hillside that descends on the fishing village of Carril, famous for producing the best clams in the world.

The process that has made them famous and different from the rest of the Rías Baixas DO is the use of lees, in which they have been pioneers, a technique they have been applying since their first harvest, when it was almost unknown in Galicia. "Sobre Lias" means on lees.

High aromatic intensity, with notes of white flowers, orange blossom, citrus (lime, tangerine), stone fruits (peach), white fruits, lychees and fine lees. In the mouth is fresh, with good acidity, fatty and unctuous, with volume, very fruity, creamy, long and balanced.

Reviews for previous vintage below...

**92/100 Decanter, September 2023** (2022 Vintage)

"Grassy, herbal aromas with discreet biscuity notes. Mineral and stony with attractive lemony fruit. Saline and grassy, with an underlying bold line of citrus acidity. Feels quite young right now but will likely age."

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## **92/100 Cameron Douglas MS, April 2022** (2020 Vintage)

"Aromas of white peach and sweet citrus, there's a light saline quality then scents of flowers and apple, white apricot and a whisper of tropical fruit. Quite silky as the wine touches the palate then contrasting acidity and flavours of stone fruits and citrus take over. The saline note on the nose becomes more prominent on the palate adding mouthfeel. Medium+-ish acidity with a decent weight and length. Fresh, fruity and delicious. A well made wine in a classic style with a dry finish. Great drinking from early 2022 through 2025."

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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