

# VINO FINO

Explore a World of Wine

## NAUTILUS ALBARIÑO 2024



Original price was: \$34.99. ~~\$22.99~~ Current price is: \$22.99.

**Trophy for Champion Other White - Marlborough Wine Show 2024** The perfect match for fresh seafood!



Product Code:	4017	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Renwick	Alcohol:	13.0%
Style:	White	Grape:	100% Albariño
Variety:	Albariño	Natural:	Vegan Friendly
Producer:	<a href="#">Nautilus Estate</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

**Trophy for Champion Other White - Marlborough Wine Show 2024**  
**Gold Medal - New Zealand International Wine Show 2024**  
**Gold Medal - Marlborough Wine Show 2024**

Albariño is one of the most distinctive varieties from Spain and it is being touted as quite possibly the next big thing here in NZ. Nautilus do a fantastic job with it in Marlborough and the Nautilus Albariño with its delicious flavours and textures is incredibly compelling.

#### Winery notes (2024 Vintage)

"On the nose, this single vineyard wine shows fragrant ripe apricots, white blossoms, hints of honeydew melon and orange peel. The palate is flavoursome and mouth filling with a refreshing zingy finish."

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Reviews for the 2023 vintage below...

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**94/100 Bob Campbell MW, The Real Review, December 2023** (2023 Vintage)

"A delicious albariño with classic citrus/mandarin/orange flavours. A kiss of sweetness is perfectly balanced by fruity, mouth-watering acidity that leaves a refreshing finish. Memorable wine that makes perfect summer drinking."

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**4 ½ Stars Michael Cooper** (2023 Vintage)

"This consistently classy, single-vineyard wine is fermented in stainless steel tanks and briefly matured on its yeast lees. Bright, light yellow/green, the 2023 vintage is mouthfilling and very vigorous, with strong, peachy, spicy, slightly gingery flavours, and an almost dry (5 grams/litre of residual sugar), appetisingly crisp finish. Quite forward in its appeal, it should be at its best mid-2024+."

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**4 Stars Cuisine NZ Other Whites Tasting, February 2024** (2023 Vintage)

"Lemon meringue, high-toned peach and citrus-floral aromas come through on the nose and are mirrored on the palate which has lovely depth of flavour and intensity. The palate is textured, well weighted, pure and approachable."

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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