

VINO FINO

Explore a World of Wine

NAUTILUS ALBARIÑO 2025



HOT
PRICE



93

GOLD



PRICE
DROP

VINO
VALUE

\$23.99

Well Worth Discovering! **Trophy for Champion Emerging White - Aotearoa Regional Wine Awards 2025**

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:	Nautilus Estate		



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Zealand
Wide
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TASTING NOTES

Trophy for Champion Emerging White - Aotearoa Regional Wine Awards 2025

Gold Medal - Aotearoa Regional Wine Awards 2025

Gold Medal - New Zealand International Wine Show 2025

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Explore a World of Wine

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 (2025 Vintage)

"Fragrant and vibrant, the 2025 Nautilus Albariño opens with aromas of white peach, mandarin zest, and a hint of sea spray. The palate is bright and expressive, delivering juicy stonefruit flavours with a touch of salinity and fine texture. Crisp acidity drives a long, zesty finish, capturing the variety's signature freshness and energy.

The fruit was machine picked, using a destemming harvester and soaked for a period on skins, before pressing. The racked and clarified juice was then cool fermented in a stainless steel tank using an aromatic yeast. A short period of maturation on yeast lees followed before bottling. Delicious upon release, this wine will improve for 3-5 years post vintage."

Rated Excellent & 93/100 Cameron Douglas MS, February 2026 (2025 Vintage)

"A delicious wine, varietal and nicely intense with aromas of peach and citrus peel, there's a mineral quality with a sandy stony suggestion. Taut, crisp and dry with a saline seam surrounding white peach and orchard citrus flavours framed by a backbone of acidity and salivating mouthfeel, an aperitif style. Well made, balanced and lengthy with best drinking from day of purchase through 2030."

4 Stars Cuisine Albariño Tasting, April 2026 (2025 Vintage)

"High-toned fruit on the nose with some thiol characters coming through and a lovely mandarin aroma with just a splash of sea spray, all of which is reflected through the palate. Well balanced and lengthy with a crisp finish."

CONTACT VINO FINO

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<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