

SHEILD ALBARIÑO 2023









Original price was: \$30.99.\$26.99Current price is: \$26.99.



Product Code:	7143	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Style:	White	Alcohol:	12.5%
Variety:	Albariño	Grape:	100% Albariño





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TASTING NOTES

Winery notes (2023 Vintage)

"Originating from Galicia - Albarino is lively like the Spanish people! Neon lemon in colour the intensity of which announces the punchiness to come. It has pronounced primary aromatics of lime, peach, florals, and oyster shell. Secondary aromas hint at lees contact and a wine rich in terpenes. This wine has excellent attack thanks to the brisk acidity and continues on to offer a pleasing mouth filling experience. An interesting standalone drink that pairs fabulously with Kaimoana and garden-fresh salads."

Rated Excellent & 93/100 Cameron Douglas MS, December 2023 (2023 Vintage)

"Delicious, taut, youthful and dry. A wine that touches the palate with fruit and power. Flavours of peaches and sweet citrus, apple and lemon, some white flowers and moments of cape gooseberry. The acidity is significant and along with a fine saline touch ensures this wine will age well, the fruit power is also noteworthy and will also stand the test of time. A dry wine on the finish and while it is so youthful still needs food to tame it just a little (a squeeze of lemon juice on fish). Well made, lengthy and ready to drink from late 2024 through 2029."

Joelle Thomson, drinksbiz Magazine October/November 2024 (2023 Vintage)

"Nelson winemaker Trudy Sheild loves Albariño for its punchy freshness and layers of flavour, which come through as lemony, tangy and even slightly salty. This lovely medium-bodied wine is from a small, sheltered vineyard in the Upper Moutere hills of Nelson, where cool nights preserve the acidity that drives the lemon juice aromas and tangy olive flavours. It has a long zesty finish."

Reviews for the 2022 vintage below...



5 Stars & 93/100 Sam Kim, Wine Orbit, October 2022 (2022 Vintage)

"Delightfully elegant and vibrant at the same time, the bouquet shows white flesh stone fruit, lime sorbet, jasmine and subtle spice aromas, followed by a refreshing palate displaying bright fruit flavours with mouth-watering acidity. At its best: now to 2025."

CONTACT VINO FINO

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