

TERRACE EDGE ALBARIÑO 2024



\$29.99

Locally produced this is a top example of this exciting emerging variety in New Zealand



Product Code:	6126	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	White	Grape:	100% Albariño
Variety:	Albariño	Natural:	Certified Organic
Producer:	Terrace Edge		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Vineyard of the Year - New Zealand Organic Wine Awards 2025

Winery notes (2024 Vintage)

"A new Spanish variety which we absolutely love working with. For added complexity and texture we ferment it in aged oak barrels. On the nose it's fragrant with tropical fruit, while the palate is highly concentrated with crisp citrus and stone-fruit characters.

5 Stars & 94/100 Sam Kim, Wine Orbit, January 2025 (2024 Vintage)

"Delightfully fruited and inviting, the bouquet shows apricot, green rockmelon, Gala apple, and lemon zest aromas. The palate delivers excellent fruit purity with fine texture and beautifully pitched acidity, making it vibrant and persistent. Certified organic. At its best: now to 2028."

Rated Excellent & 93/100 Cameron Douglas MS, July 2025

VINO FINO

Explore a World of Wine

(2024 Vintage)

"Aromatic with medium+ intensity, aromas of peach and sea spray, white nectarine and lemon peel. As the wine unfurls on the palate flavours of peach and citrus emerge, there's a salty quality adding to the mouthfeel and framing acid line nicely. Mineral and lengthy, balanced and well made. Best drinking from late 2025 through 2029."

5 Stars & 18.5+/20 (94) Candice Chow, raymond Chan Reviews, January 2025 (2024 Vintage)

"Bright, even, pale yellow gold. The nose is softly full, with aromas of apricot, peach, citrus, blossom and minerals. Medium-full bodied, aromas of apricot and peach melded with lime, stony minerals and honeysuckle. The acidity is zesty and electric, injecting freshness and tension to the lightly chalky mouthfeel, unfolding zest, crushed rocks and a salivating finish. This Albarino possesses ripe fruit, minerals and tension. Match with salted cod brandade and paella over the next 3-5 years. Fermented in stainless steel and seasoned oak barrels, 13.5% alc. Organic certified."

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

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