

TERRACE EDGE ALBARIÑO 2025

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\$24.99

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



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Christchurch orders
\$150.00 and over



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TASTING NOTES

Vineyard of the Year - New Zealand Organic Wine Awards 2025

Terrace Edge's 2025 Albariño is currently available at a **special price of just \$24.99**, making this a pretty compelling opportunity to get your hands on something a little different.

Albariño might be Spanish by birth, but it has found a rather happy home in North Canterbury. This isn't your typical New Zealand example either. Alongside stainless steel fermentation, a small portion is fermented in seasoned oak barrels, adding extra texture, weight, and complexity while keeping all that vibrant Albariño freshness intact.

Expect ripe peach, nectarine, pear and citrus, with white flowers, subtle flinty minerality, and a lovely saline edge. It's generous and silky through the middle, but vibrant acidity keeps the finish crisp, dry, and refreshing.

VINO FINO

Explore a World of Wine

Winery notes (2025 Vintage)

"A gifted Spanish variety - it has immense fruit flavour while still maintaining vibrant, zesty acidity. It has settled beautifully into our ancient, mineral-rich soils and thrives under organic management. Fermented in both stainless steel and seasoned oak barrels to build complexity and velvety mouthfeel."

5 Stars & 94/100 Sam Kim, Wine Orbit, April 2026 (2025 Vintage)

"Elegant and enticing, the bouquet reveals apricot, ripe pear, lemon zest, green tea, and white flower aromas. The palate displays excellent weight and focus, beautifully supported by silky texture and juicy acidity, making it well-structured and persistent with refreshing flavours. Certified organic. At its best: now to 2029."

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

"Varietal, vibrant, fruity and fresh with a core of fresh white peach then apple and some citrus peel layers. On the palate the acid line kicks in quickly showcasing the natural saline frame to the fruit and leesy mouthfeel. Crisp and dry on the finish with persistent flavours and textures, well made with best drinking from day of purchase through 2031+."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, May 2026 (2025 Vintage)

"Bright, even, pale yellow. The nose is full, with aromas of peach, nectarine, citrus, and blossoms. Medium-bodied, aromas of ripe peach and nectarine, entwined with lime, citrus peels, green apple and blossoms. The fruit is lush and attractive with good weight, incisive acidity uplifts and unfolds a touch of saline. Subtle flinty mineral carries to a precise, dry finish. Match with sardines and shellfish over the next 3-5 years. A small portion was fermented in old oak barriques, 13% alc."

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