

wine**central**

ALBARIÑO

ALSO KNOWN AS ALVARINHO



REFRESHING, LIGHT AND GREAT YOUNG

Light and acidic with botanical aromatics, slight zesty characters and a savoury saline twist.

BODY



SWEET



TANNIN



ACIDITY



ALC



AGE

1-5 years

KEY FLAVOURS



Citrus



Grapefruit



Floral



Nectarine



Ocean Breeze

KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.

LIGHT
MEDIUM
FULL

○ — ○ — ○

BODY

DRY
MEDIUM
SWEET

○ — ○ — ○

SWEET

LOW
MEDIUM
HIGH

○ — ○ — ○

TANNIN

MILD
BALANCED
CRISP

○ — ○ — ○

ACIDITY

LOW
MEDIUM
HIGH

○ — ○ — ○

ALC

LOW ALCOHOL <12%
MEDIUM 12-13.5%
HIGH 13.5+%

HISTORY

Albariño is a delightful and refreshing white wine from the Northwest of the Iberian Peninsula. Both Spain and Portugal are famous for Albariño and have a long history with this grape. It is estimated that it was in the twelfth century that this grape came to the area. Nowadays it's mostly found growing in cooler areas close to the sea. A seaside vineyard helps maintain the saline flavour that helps distinguish the grape.

DESCRIPTION

With its high acidity, light body and juicy fruit sweetness, Albariño can be summarised in one word: refreshing. It balances citrus zest with bracing fruits and a touch of saltiness making it a great accompaniment to warmer weather. Just be sure to chill it right down!

BUYING GUIDE

If you're after a Kiwi take on Albariño...

Expect a little more fruit. NZ tends to have more pronounced stonefruit but the herbaceous and citrus qualities are all still there! And yes, they're equally as refreshing as their European counterparts!

Does Albariño get blended?

Sure does! A notable example is Vinho Verde from Portugal which is renowned for its high acidity and racy, spritzy style.



WHERE IN THE WORLD

Spain
Portugal
New Zealand



FOOD PAIRING

Light meats with a rocket
and feta salad
Fresh fish tacos
Ceviche