

BABICH LASTING CHARACTER

Marlborough Organic Albariño



Babich Wines has been producing organically grown grapes from our estateowned vineyards for over 15 years.

The Family Estates range wines deliver stunning expressions of variety and vineyard, along with the sophistication and drinkability that Babich is famous for around the world.







WINEMAKER NOTES

Orange blossom, red apple and mineral elements. Inviting.

Distinct bursts of lime, lemon, mandarin and orange lead the lively and intense palate and persist throughout. Also apple and stone fruits noted. Rich and zesty with layers of texture and a persistent finish.

FOOD RECOMMENDATION

Fish and seafood of all kinds. Also, pairs well with spicy dishes.

AWARDS

INFORMATION

First Vintage 2015

Grape Variety Albarino

Region Wairau Valley, Marlborough

Clonal Selection Old vines - UCD1; younger

636 & Bell clone

Harvest Method Machine

Harvest Dates 2nd April

Harvest Analysis 23.6 Brix, pH 2.94 TA

10.4g/L

Processing Crushed and held on skins

for 12 hours.

Fermentation Vessel 28% Barrel, 72% tank

Fermentation 85% fermented at 16-18C.
Balance in old puncheons

Malolactic 15%

Fining Pea Protein

Filtration Yes

TECHNICAL NOTES

Alcohol 14.0%

TA 6.1 g/L

pH 3.41

Residual Sugar 3.3 g/L

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