



BALFOUR
WINERY



ALBARIÑO 2023
TASTING NOTES

TECHNICAL INFO

Vintage
2023

Varieties
Albariño

Closure
Cork

ABV
11%

Titrateable acidity
7g/l

pH
3.02

Region
Weald, Kent,
South East England.

Vineyards
Baxter

Soil type
Greensand Soils

Suitable for vegans

TASTING NOTES

"Ideally suited to our climate - it's so exciting to be at the birth of a new style for English Wine"

Fergus Elias, Head Winemaker

Now in its second release, this hugely popular wine offers a rare and expressive take on the Galician classic. Still zesty and fresh, this vintage shows a little more texture and finesse. The subtle oak brings a gentle roundness, softening the acidity while maintaining its signature saline edge. Hailed by wine writer Henry Jeffreys as one of England's "most important wines", this Albariño remains essential drinking for fans of fragrant whites like Sauvignon Blanc.

Appearance

Pale golden with a slight green hue, hinting at its fresh, vibrant character.

Nose

Aromatic and citrus-driven, with notes of zesty lime, lemon, and hints of sea spray, adding a saline minerality.

Palate

Crisp and refreshing with notes of citrus zest, green apple and saline minerality. The palate is rounded and subtly textured, with a long, clean finish.

Winemaker's Food Pairing

Fresh and fragrant, perfect with seafood from our shores. For something more adventurous, try it with ceviche or feta. Alternatively, enjoy as an invigorating aperitif on a warm summer's evening.

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