

FAAA! Albariño 2025

This 100% Albariño comes from a single vineyard in the Juanico subregion of Canelones, Uruguay. Fresh apricot, honeydew melon, white peach, and spring flowers jump out on the nose. Highlighted by lemon zest, the bright acidity and medium body is all held together by a crisp and mineral driven backbone with notes of salinity. This light and refreshing wine is great on its own or pairs well with salads and seafood driven meals



Vintage: 2025
Varietal: 100% Albariño
Case Production 12 pack: 3000
Alcohol Content: 13.5
Region / Location: Juanico
Vineyard: ,
Planted: 2014
Altitude: 165ft
Farming Practices: Certified Sustainable
Soil Type: Clay with limestone
Trellis System: VSP
Yield: 5 tons/acre
Stem Inclusion: None
Yeast: Selected
Winemaker: FAAA!
Élevage: 5 months on the lees in stainless steel tanks
Lees Contact:
Filtration Method: Tangential(Cross flow)
Maceration / Fermentation: 7 day fermentation in stainless steel tanks
UPC Code: 899600000226

FAAA!

FAAA! Albariño is made by third generation winemaker Santiago Deicas in the Juanico subregion of Canelones, Uruguay. The Deicas Family moved to South America from the Alpine town of Bormio, Italy and founded their winery in 1978. They first started planting Albariño in 2009 and now have approximately 12 acres of Albariño under vine. Juanico is a coastal region that benefits from a temperate climate and well drained soils that allow for a slow ripening period which enables the fruit to develop a natural acidity and salinity.