

# 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: None, 12.4 acres  
Planted: 2014  
Altitude: 165ft  
Farming Practices: Certified Sustainable  
Soil Type: Clay with limestone  
Trellis System: VSP  
Yield: 3000  
Stem Inclusion: None  
Yeast: Selected  
Winemaker: Santiago Deicas  
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! 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.