



FAAA!

Year Founded: 1978

Region: Canelones, Uruguay

Winemaker: Santiago Deicas

- Certified Sustainable -

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. Uruguay has come to be recognized as one of the most exciting growing regions for Albariño outside of Galicia due to Uruguay's cool coastal terrains and the Deicas family has made it their mission to show Uruguayan Albariño's potential to the world.



2026 Albariño

This 100% Albariño comes from a single vineyard in the Juanico subregion of Canelones, Uruguay. 7-day fermentation in stainless steel tanks. 5 months on the lees in stainless steel tanks. 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.