

ALBARIÑO

ANGIOLINA FARM VINEYARD 2025

Alcohol 12.6%

pH 3.38

TA 5.8 g/L

Residual Sugar 0.0 g/L

TASTING NOTES

Charming and effusive with fruit, the 2025 Albariño is irrepressibly aromatic and fun to sip. White pineapple, Asian pear, and banana crème offer their fragrances, commingling with scents of tropical flowers.

The palate is surprisingly dry with a crisp, snappy texture.

Flavors of lime zest, peach skin, and mango all play together for a delightfully fresh finish, smacking with fine extract and viscosity.

VINIFICATION

Direct to press, fermented and aged in concrete egg and neutral oak, to preserve intensity and freshness.

AGING

Aged for 5 months in concrete and neutral oak.



WINEMAKER

Brian Rudin

100% ALBARIÑO

ANGIOLINA FARM VINEYARD

YAKIMA VALLEY AVA

0.0% NEW OAK

HARVEST DATE

09/10/2025

240 CASES

SRP \$42.00

ECHOLANDS

ECHOLANDS IS PRODUCED BY DOUG FROST & WINEMAKER BRIAN RUDIN.

3281 MILL CREEK RD
WALLA WALLA, WA 99362



WWW.ECHOLANDSWINERY.COM
@ECHOLANDSWINE