



2025 SPARKLING ALBARINO ALCOHOL-REMOVED SONOMA VALLEY

ABOUT

Our 2025 Sparkling Albariño begins with fruit from the Las Brisas Vineyard in Sonoma Valley/Carneros, crafted to preserve the character and freshness of the wine. We believe removing alcohol should never mean removing what makes wine compelling. Using a gentle, low-temperature membrane process, we carefully remove the alcohol without heating the wine, helping preserve its delicate aromatics, texture, acidity, and varietal character. From there, we turned to the land around us, partnering with Land + Local, to thoughtfully restore complexity with organic herbs and botanicals — nothing artificial, nothing unnecessary.

VINEYARD DETAILS

APPELLATION Sonoma Valley (Carneros)

ELEVATION 10 ft.

SOIL Haire clay loam

WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 9/05/2025

BOTTLING DATE 6/15/2026

AGING Fermented in stainless and aged in neutral French oak for 9 months

TECHNICAL DATA

pH 3.15

ABV Less than 0.5%

CASES PRODUCED 50

TASTING NOTES

NOSE Fresh citrus, green apple, white peach and herbs

PALATE Crisp and lively with bright citrus, minerality and fine bubbles

FINISH Clean and refreshing with subtle coastal salinity

INGREDIENTS

Albariño grapes, organic pineapple sage, wild harvested wakame, organic French sorrel leaf, organic lemon verbena, carbon dioxide.



ANABA WINES

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