



## BODEGA PABLO FALLABRINO

### Alcyone

#### Region

Part of the larger Canelones regions, Atlántida nestles between Montevideo city and the Atlantic region of Maldonado on the coast. This small region leans more towards the coastal breezes and cooler temperatures of Maldonado than the humidity and heavy soils of Canelones. It supports a mix of red and white varieties, largely produced by smaller family-run wineries.

#### Producer

The property has been in the Fallabrino family since 1947; winemaker Pablo Fallabrino produces quality-driven wines in small quantities utilising a modern winery but at the same time continues to explore forgotten, old or less known winemaking techniques. He has a soft spot for Italian varieties, innovation and quirkiness; a true artisan, a rebel with a fine hand, and deep understanding of wine. His vineyards are located where the River Plate estuary and the Atlantic Ocean meet, providing clean cool ocean breezes and an ideal climate for the maturation of fine wine grapes.

#### Viticulture

Using no insecticide and dry no-till farming, the family practices sustainable farming and minimal intervention viticulture. The grapes are hand harvested.

#### Vinification

Made by combining two different Italian winemaking techniques, Barolo Chinato (where wine is infused with herbs) and Marsala (fortified with grape spirit). Inspired in these techniques Pablo aromatises and fortifies the base wine, that has been aged in oak barrels for several years.

#### Tasting Note

Winter flowers, Madagascan vanilla bean, chocolate and tiramisu on the nose. Polished tannins, honey-like texture and a lovely sweetness accompanied by a long finish.

#### Food Matching

Any chocolate-based dessert, including coffee, vanilla and dark cherries such as tiramisu, black forest gâteau or chocolate fondant.

#### Technical Information

<b>Country</b>	Uruguay
<b>Region</b>	Atlántida, Canelones
<b>Altitude</b>	Sea Level
<b>Blend</b>	100% Tannat
<b>Winemaker</b>	Pablo Fallabrino
<b>Alcohol</b>	16%
<b>Body</b>	Full
<b>Oak</b>	Used oak barrels
<b>Residual Sugar</b>	Yes
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites