



## BODEGA PABLO FALLABRINO

### Arneis Chardonnay

#### 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

Whole-cluster press with a little skin contact to maximize phenolics in must. Slow co-ferment at 7°C for 30 days in stainless steel tanks, pump-overs every day for 10-20 mins to oxygenate the wine.

#### Tasting Note

A clean refreshing white, with apricot and baked apple aromas allied to savoury complexity and a touch of body on the palate leading to a fresh finish.

#### Technical Information

<b>Country</b>	Uruguay
<b>Region</b>	Atlántida, Canelones
<b>Altitude</b>	Sea Level
<b>Blend</b>	60% Arneis, 40% Chardonnay
<b>Winemaker</b>	Pablo Fallabrino
<b>Alcohol</b>	12.5%
<b>Body</b>	Medium
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	~
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites

#### Food Matching

Seafood, pork loin, roasted chicken with herbs.