



Technical Information

Country	Uruguay
Region	Atlántida, Canelones
Altitude	Sea Level
Blend	50% Ruby Cabernet, 40% Barbera & 10% Tannat
Winemaker	Pablo Fallabrino
Alcohol	13.5%
Body	Full
Oak	30% for 12 months in new French oak
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

BODEGA PABLO FALLABRINO

Catarsis

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

Sourced from a 17ha vineyard, located next to the coast, where the River Plate estuary meets the Atlantic Ocean. Soils are made of calcareous white and brown clays. Hand-harvested. Fermentation and maceration for 5 days at 34°C with daily pump over. 30% of the wine aged for 12 months in new French oak.

Tasting Note

A full-bodied wine with strong notes of cherries, delicate vanilla, smokiness, and a hint of eucalyptus. Great complexity and long lasting finish.

Food Matching

Red meats, beef and lamb stews, strong cheese and mushroom dishes.