



## Technical Information

<b>Country</b>	Uruguay
<b>Region</b>	Atlántida, Canelones
<b>Altitude</b>	Sea Level
<b>Blend</b>	60% Gewurztraminer, 30% Chardonnay & 10% Moscato Bianco
<b>Winemaker</b>	Pablo Fallabrino
<b>Alcohol</b>	12.5%
<b>Body</b>	Medium
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	10 g/l
<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

## BODEGA PABLO FALLABRINO

### Estival

#### 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

The chardonnay is picked unripe (like champagne base wine) to give a sharp acidity, then fully ripened Gewurztraminer and finally late harvest 'raisin-like' Moscato is added. The wine is then fermented in the tank for 25 days at 14°C.

#### Tasting Note

Tart passion fruit, pineapple skins and floral notes abound on the nose; there are some hints of citrus on the palate which is unctuous but offers a savouring acidity and impeccable balance.

#### Food Matching

Spicy and spiced food, seafood, particularly mussels and chicken, with a tropical-flavoured sauce.