



Technical Information

Country	Uruguay
Region	Atlántida, Canelones
Altitude	Sea Level
Blend	90% Nebbiolo, 10% Tannat
Winemaker	Pablo Fallabrino
Alcohol	13%
Body	Medium
Oak	6 months in used French oak
Residual Sugar	~
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

BODEGA PABLO FALLABRINO

Notos

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

Aged for 6 months in used oak barrels which add depth and complexity without suppressing the vibrant fruit character.

Tasting Note

Very typical cherry red colour, clean floral notes, dried rose petals, warming spice. Medium-bodied with cherry and raspberry fruit, some spice and well-structured tannins.

Food Matching

Beef tenderloin, ribeye steak, braised duck, burrata, Manchego, Pecorino. Also, fresher more perfumed dishes like truffle risotto, grilled radicchio.