Bodega Pablo Fallabrino Alcyone

This fortified dessert wine is made in a combination of both Chinato and Marsala wines. The base wine is Tannat that is soaked in a special recipe of herbs and dried fruit. The wine is dripping with notes of creamy caramel like a wethers original. This is a chocolate cake with a melted caramel middle and vanilla frosting in a bottle.

Vintage: -NV
Varietal: Tannat
Case Production 12 pack: 1000 (500ml bottles)
Alcohol Content: 16%
Region / Location: Atlántida
Vineyard: Viñedo de los Vientos,
Planted: 1993
Altitude: Just above sea level
Farming Practices: Sustainable
Soil Type: Calcareous Clay
Trellis System: Pergola
Yield: 4 tons/acre
Stem Inclusion: None
Yeast: Native
Winemaker: Bodega Pablo Fallabrino
Élevage: 12 months in used French oak
Lees Contact:
Filtration Method: Unfiltered
Maceration / Fermentation: Made in a combination of a Chinato and Marsala method with roots and herbs and fortified with brandy.
UPC Code: 8324730000085

Bodega Pablo Fallabrino is located 4 km's from the Atlantic Ocean in Atlantida Uruguay, a sub region of Canelones, one of the coolest growing regions in Uruguay. Pablo Fallabrino is the owner, grower and winemaker of Bodega Pablo Fallabrino and he lives on the estate. His grandfather, Angelo Fallabrino immigrated to Uruguay in 1920 from Piedmont and planted 5 vineyards and started 2 wineries in the 1930's. Pablo studied with both his father and grandfather and eventually started the current, single vineyard estate in 1997 where they currently have 12 hectares under vine on their 30 hectare estate. Bodega Pablo Fallabrino produces mostly Piedmontese varietals in addition to Tannat and their wines typically show an old world, nuanced style which we tend to gravitate towards. Pablo is also an avid surfer.