

# Bodega Pablo Fallabrino Tannat 2016

This 100% Tannat is from the estate vineyard in the Atlántida region of Canelones . The nose is layered with primary notes of blackberry, blueberry, and plum all coated in powdered white sugar, clove, and baking spices. The palate shows hints of crushed dry leaves and leather with a core of blackberry and firm tannins that lead to a long finish. A rich, full bodied Tannat that would be great with any grilled meats!



Vintage: 2016  
Varietal: 100% Tannat  
Case Production 12 pack: 1000  
Alcohol Content: 14.5%  
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: Destemmed  
Yeast: Native  
Winemaker: Bodega Pablo Fallabrino  
Élevage: 30% aged in used French oak for 6 months  
Lees Contact:  
Filtration Method: Unfiltered  
Maceration / Fermentation:  
UPC Code: 832473000016



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.

