



## PABLO FALLABRINO ARNEIS CHARDONNAY 2020

**REGION:** Canelones, Uruguay

**APPELLATION:** Atlantida

**BLEND:** 60% Arneis, 40% Chardonnay

**WINEMAKER:** Pablo Fallabrino

**ABV:** 13.5%

### VINEYARD

Located next to the coast, where the River Plate estuary meets the Atlantic Ocean, the vineyard consists of 12 ha. The soils are formed of calcareous white and brown clays.

### VITICULTURE

Using no insecticide and dry no-till farming, the family practices sustainable farming and minimal intervention viticulture. The grapes are hand harvested.

### WINEMAKING

Co-fermented for 20 days at 14 Celsius. Unfiltered. 100% Stainless Steel.

### TASTING NOTES

A co-fermentation of the Piedmontese grape Arneis with 40% Chardonnay that has some tannic structure and a palate of tangerine, pear, blanched almonds and waxed lemon. 92 Points Tim Atkin MW



**CLOSURE:** Screw Cap

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes

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