



## BODEGA PABLO FALLABRINO AUSTROS 2015

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**REGION:** Canelones, Uruguay

**APPELLATION:** Atlántida

**YIELD (HI/Ha):** 60

**BLEND:** 85% Tannat 15 % Ruby Cabernet

**WINEMAKER:** Pablo Fallabrino

### VINEYARD

It comes from a 12ha vineyard, located next to the coast, where the River Plate estuary meets the Atlantic Ocean. Soils are formed of calcareous white and brown clays.

### VITICULTURE

Using no insecticide and dry no-till farming, the family practices sustainable farming. Minimal intervention viticulture. Hand harvested.

### WINEMAKING

Spontaneous fermentation. Unfiltered. Aged for 36 months in used French oak barrels.

### TASTING NOTES

Deep inky colour. Powerful and refined, great complexity, mature tannins and amazing youthfulness.

[www.bodegapablofallabrino.uy](http://www.bodegapablofallabrino.uy)

Instagram: [@bodegapablofallabrino](https://www.instagram.com/bodegapablofallabrino)



**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes