



PABLO FALLABRINO ESTIVAL 2022

REGION: Canelones, Uruguay

APPELLATION: Atlantida

BLEND: 60% Aromatic Traminer, 30% Chardonnay, 10% Moscato
Bianco

WINEMAKER: Pablo Fallabrino

ABV: 14.0%

VINEYARD

It comes from a 17ha 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 and minimal intervention viticulture. The grapes are hand harvested.

WINEMAKING

Co-fermentation of the three varieties for 25 days at 14°C. Unfiltered.
100% stainless steel.

TASTING NOTES

Engagingly aromatic, with ginger and rose petal notes, it has good underlying density, chalky minerality and pear and citrus fruit intensity. 92 Points Tim Atkin MW - Uruguay report 2023.



CLOSURE: Screw Cap

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes

www.bodegapablofallabrino.uy
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