



BODEGA PABLO FALLABRINO SOUL SURFER PET NAT 2.0

REGION: Canelones, Uruguay

APPELLATION: Atlántida

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

WINEMAKER: Pablo Fallabrino

ABV: 14.5%

VINEYARD

It comes from a 16ha vineyard, located next to the coast, where the River Plate estuary meets the Atlantic Ocean. Soils are made of calcareous white and brown clays.

VITICULTURE

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

WINEMAKING

Co-fermentation of the three varieties.

Methode ancestral.

Spontaneous fermentation.

No sulphites added (Total Sulphites – 22mg/l)

Unfiltered. 100% stainless steel.

TASTING NOTES

'Unfiltered and aged for six months in bottle before release, Pablo Fallabrino's Pet Nat is a wine that supersedes the confines of its category. This is a savoury, bready, yeasty blend of Gewürztraminer with 30% Chardonnay and 10% Moscato Bianco. Textured and sappy, with lots of froth personality and layers of rose petal, pear and citrus'.
92 Points Tim Atkin MW

www.bodegapablofallabrino.uy

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



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes