



PABLO FALLABRINO CATARSIS 2018

REGION: Canelones, Uruguay

APPELLATION: Atlantida

YIELD (HI/Ha): 60 hl/ha

BLEND: 50% Ruby Cabernet, 40% Barbera,
10% Tannat

WINEMAKER: Pablo Fallabrino

VINEYARD

It comes from a 17ha 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 practices sustainable farming.

Minimal intervention viticulture. Hand harvested.

WINEMAKING

Fermentation and maceration for 5 days at 34°C with daily pump over.

30% of the wine aged for 12 months in new French oak.

TASTING NOTES

Full body wine, with strong notes of cherries, delicate vanilla, smokiness, and a hint of eucalyptus. Great complexity and long-lasting finish.

www.bodegapablofallabrino.uy



CLOSURE: Natural cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes