

# Bodega Pablo Fallabrino Anarkia 2018

This 100% unoaked Tannat is from the estate vineyard in the Atlántida region of Canelones. The nose is intense with fruit and animal characteristics jumping out of the glass. Notes of plum, cassis, and blackberry are encapsulated by fresh baked bread and sage. The palate is textured with crushed dry leaves and a rocky minerality that leads to a soft finish of rose petal and cherry. The wine is unique, especially in Uruguay, as it has zero sulfur added. Bright and silky with medium acidity and robust tannins.



Vintage: 2018  
Varietal: 100% Tannat  
Case Production 12 pack: 500  
Alcohol Content: 14.5%  
Region / Location: Atlántida  
Vineyard: Viñedo de los Vientos, 2.5 hectares  
Planted: 1993  
Altitude: Just above sea level  
Farming Practices: Sustainable  
Soil Type: Calcareous clay  
Trellis System: Pergola  
Yield: 500  
Stem Inclusion: Fully Destemmed  
Yeast: Native  
Winemaker: Pablo Fallabrino  
Élevage: 9 months in Stainless Steel Tanks.  
Zero Sulfur added  
Lees Contact:  
Filtration Method: Unfiltered  
Maceration / Fermentation: 7 day  
Fermentation  
UPC Code: 832473000153



Bodega Pablo Fallabrino is located 4 km's from the Atlantic Ocean in Atlantida Uruguay, a sub region of Canelones, one of the coolest growing regions in Uruguay. Pablo Fallabrino is the owner, grower and winemaker of Bodega Pablo Fallabrino and he lives on the estate. His grandfather, Angelo Fallabrino immigrated to Uruguay in 1920 from Piedmont and planted 5 vineyards and started 2 wineries in the 1930's. Pablo studied with both his father and grandfather and eventually started the current, single vineyard estate in 1997 where they currently have 12 hectares under vine on their 30 hectare estate. Bodega Pablo Fallabrino produces mostly Piedmontese varietals in addition to Tannat and their wines typically show an old world, nuanced style which we tend to gravitate towards. Pablo is also an avid surfer

