PABLO FALLABRINO

‘Winemaker of the Year’

-Tim Atkin’s Uruguay Special Report 2023

Year Founded: 1997

Region: Atlantida, Uruguay

Owner/Winemaker: Pablo Fallabrino

Known Fact: Fallabrino is celebrated as one of Uruguay’s most free-spirited and innovative winemakers. He often defies conventional trends, trusting his intuition and creating wines on his own terms rather than chasing market preferences.

Fun Fact: Pablo is also an avid surfer

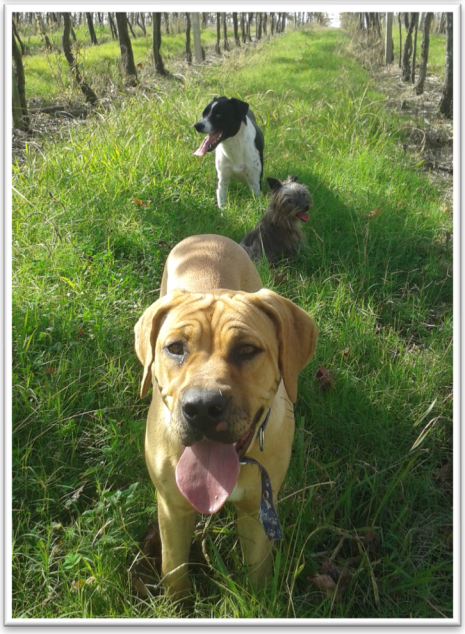
-Sustainable-

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.

Alcyone Red Dessert Wine

100% Tannat. This fortified dessert wine is made in a combination of both Chinato and Marsala wines. The base wine is Tannat that is soaked in a special recipe of herbs and dried fruit. Dripping with notes of creamy caramel like a Werther’s Original. This is a chocolate cake with a melted caramel middle and vanilla frosting in a bottle.

90 Points - James Suckling - *“What a nose! All about melted dark chocolate, dark nuts and some coffee beans. Extremely sweet and syrupy, showing tons of chocolate fudge, brownie and pecan nuts at the end.”*



Elefante Pisador Skin Contact 2025

A skin contact wine (also known as an orange wine).
It's a Gewurztraminer wine that undergoes skin contact during fermentation, which gives it its unique color and flavor profile. 7 days maceration on the skins. 1 month in Stainless Steel. Native yeast. Unfiltered. Known for its complex, aromatic flavors. Often described as having notes of kombucha, lychee, quince, papaya, savory herbs, vinegar and ginger.