

Pablo Fallabrino Tannat Atlántida Uruguay 2020

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2020
GRAPE Tannat/Blend
GEOGRAPHY Not Europe
COUNTRY Uruguay
LARGER REGION Canelones

Rationale

Most people have difficulty locating Uruguay correctly on a map, much less knowing that it is globally renowned as the modern leader for its signature red grape: Tannat. Named for the manifestation of its gripping tannins, Tannat's origins lie in the Basque country, on the border between France and Spain. Although Tannat originates there, it has unquestionably made Uruguay its home— and, with some of the best single-variety Tannat-based wines in the world, Uruguay has conquered the grape. Deep violet in color, the variety is celebrated for its hallmark flavors of black plums, raspberries, black and red licorice, and peppery spice. They are uniformly dry with mouthwatering acidity, ample tannins, and full body. Though usually ferocious in southwestern France, in Uruguay, the grape is vinified with cold pre-fermentation soaking and a balanced combination of barrel aging and time in bottle— though some modern styles use gentle maceration techniques, and some have no oak influence at all.

Though historically centered in the heart of the Canelones region near Montevideo, Atlántida, a subregion of Canelones, is one of the most exciting spots in modern Uruguayan wine culture. Right on the coast, the climate is fresher with a strong maritime influence, resulting in cooler temperatures and soft winds that reduce humidity and can help make more aromatic wines with higher acidity.

Pablo Fallabrino is one part surfer and one part winemaker. Looking at the part of a man who could take on big waves, Pablo is the owner, grower, and winemaker of his namesake winery and lives on the estate. His grandfather, Angelo Fallabrino immigrated to Uruguay in 1920 from Piedmont, planted five vineyards, and started two wineries in the 1930s. Pablo studied with both his father and grandfather and eventually started the current, single vineyard estate in 1997.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Deep
COLOR Ruby
RIM VARIATION Ruby
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
TANNIN Med+
TEXTURE Phenolic / Astringent
FINISH Long
COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Cherry / Red Tomato • Red Plum • Red Raspberry *Condition: Fresh, Ripe*
BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Currant / Cassis • Black Plum
Condition: Fresh, Raisinated / Dried, Ripe
FLORAL Lavender • Violet *Condition: Dried, Fresh*
GREEN VEGETABLE Arugula • Dark Leafy Greens • Caper
OTHER VEGETABLE Olive (Black) • Rhubarb • Fennel / Anise • Mushrooms (Brown)
HERBAL Tobacco Leaf • Sage • Chicory • Tea Leaf / Bergamot
OTHER SPICES Licorice (Black) • Green Peppercorn • Chinese Five Spice
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock
ANIMAL Leather
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
OXIDATION/NUTTINESS Walnut • Almond / Marzipan • Pistachio