

### Kit #163A • W5

# Pablo Fallabrino Tannat Atlàntida 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, Atlàntida, 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.

#### Aroma & Taste

	<b>RED FRUIT</b> Red Plum • Red Raspberry • Cherry / Red Tomato • Red Currant <i>Condition: Fresh, Ripe</i>
	<b>BLACK FRUIT</b> Black Plum • Black Raspberry • Black Cherry • Blackberry • Black Currant / Cassis <i>Condition: Fresh, Ripe, Raisinated / Dried</i>
	FLORAL Violet • Lavender Condition: Fresh, Dried
	GREEN VEGETABLE Dark Leafy Greens • Arugula • Caper
	<b>OTHER VEGETABLE</b> Fennel / Anise • Mushrooms (Brown) • Rhubarb • Olive (Black)
	HERBAL Tea Leaf / Bergamot • Chicory • Sage • Tobacco Leaf
	<b>OTHER SPICES</b> 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

## 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+