

Bodega Garzón Petit Clos,
`Block 212` Tannat 2018
Garzón, Maldonado, Uruguay

BODEGA
GARZÓN
URUGUAY



Grape Varieties	100% Tannat
Winemaker	Germán Bruzzone
Closure	Natural Cork
ABV	14%
Residual Sugar	2.2g/L
Acidity	5.4g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Sustainable

PRODUCER

Bodega Garzón is a family owned winery in Maldonado on the Atlantic coast in southern Uruguay. They pioneered viticulture in this area over 10 years ago, and have since become the standard-bearer for premium wines from Uruguay. In November 2018, their pioneering status was recognised by Wine Enthusiast with the 'New World Winery of the Year' award. The vineyards at Bodega Garzón are a patchwork quilt of 1,150 individual plots of around 0.2 hectares in size, each plot carefully chosen for a specific variety according to its soil and microclimate. The winery is specially designed to operate as sustainably as possible, and is the first winery outside North America to pursue LEED certification (Leadership in Energy and Environmental Design). Built on natural terraces, the winery uses cutting-edge technology and operates using a gravity system to ensure quality and energy efficiency at every stage of production.

VINEYARDS

Located 11 miles from the Atlantic Ocean, the estate has more than 1,000 small vineyard blocks covering hillside slopes, which benefit from varying microclimates, different levels of humidity and an intense canopy management. Well-draining granitic soils and cooling Atlantic breezes allow the grapes to ripen steadily. Block 212 is a unique plot, situated in a privileged topographical position. The north-facing plot is on a 20° slope providing good exposure which helps achieve ripeness.

VINTAGE

A relatively mild winter brought forward bud break by about two weeks. There were average levels of rainfall in spring and early summer, however the drought which followed in January caused a severe water shortage. Therefore the viticultural team used drip irrigation, thus ensuring perfect maturation in the grapes. Despite the water shortage and subsequent irrigation measures, veraison was uniform. Optimum maturation was also aided by the cooler nights which are becoming more common in the region. The wines from this vintage, with its early start and generally favourable climatic conditions, are elegant and fruit forward.

VINIFICATION

The maceration and fermentation of the hand-harvested grapes took place in 80 hectolitre 'tulip' shaped cement tanks. Alcoholic fermentation lasted for 12 days at 28-29°C. The wine was then aged for one year in 25 hectolitre untoasted French casks.

TASTING NOTES

This wine is deep ruby red in colour, with intense aromas of black plums and blackberries. The wine is powerful yet refined, with vibrant fruit, ripe tannins and great concentration.

AWARDS

Sommelier Wine Awards 2020, Silver