

Bodega Garzón Single Vineyard,  
**Single Vineyard Tannat 2020**  
Garzón, Maldonado, Uruguay

BODEGA  
**GARZÓN**  
URUGUAY



Grape Varieties	<b>100% Tannat</b>
Winemaker	<b>Germán Bruzzone and Alberto Antonini</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>2.8g/L</b>
Acidity	<b>5.5g/L</b>
Wine pH	<b>3.68</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

### 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. The vineyards are surrounded by lush forests, palm trees and granite boulders. This single vineyard Tannat comes from a site which is cooler than the other blocks on the estate, with steep slopes, thin soils and excellent drainage thanks to the predominance of basalt in the upper soil layers.

### VINTAGE

2020 was the best vintage of recent years, thanks to averagely cold temperatures throughout the winter and steady conditions during bud burst, which led to good clusters of berries being formed. Large diurnal ranges in temperature throughout the summer allowed for the development of optimum sugar and ripeness levels in the grapes, and very good general health in the vineyards. The harvest began on the 27th of January and ended on the 19th of March, almost 10 days early. The resulting wines were well-balanced and showed great freshness on the palate.

### VINIFICATION

The hand-harvested grapes were macerated for five days before fermentation in 80 hectolitre cement tanks, at 26-28°C for one week with twice daily pump overs. The wine was then aged on lees for 12-18 months in 25 hectolitre French oak barrels for added complexity. The oak used was untoasted and fourth use.

### TASTING NOTES

Deep purple in colour, this powerful Tannat has an elegant nose with aromas of cherries, strawberries and black plums with hints of smoky tobacco and dark chocolate. It is full bodied, with fresh acidity and firm tannins complementing the spicy black fruit on a long, intense finish.

### AWARDS

International Wine Challenge 2022, Uruguay Red Trophy  
Decanter World Wine Awards 2022, Silver