



Grape Varieties	80% Cabernet Franc 10% Tannat 5% Marselan 5% Merlot
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Winemaker	Germán Bruzzone and Alberto Antonini
Closure	Screwcap
ABV	12.5%
Residual Sugar	2.4g/L
Acidity	5.5g/L
Wine pH	3.68
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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, rocky soils and granite boulders.

VINTAGE

The 2021 vintage saw diverse weather conditions which allowed for high quality grapes to develop. The vines adjusted themselves to the cold winter weather which allowed for even budding throughout the vineyard. A dry spring was managed with the use of drip irrigation to maintain healthy foliage development. The beginning of summer offered excellent conditions, and the veraison of the grapes coincided with exceptional weather, resulting in healthy grapes with excellent colour. The end of the growing season saw persistent and frequent rainfall, which was challenging to manage, but carefully thought out harvesting resulted in a great selection of fruit, with optimal yields.

VINIFICATION

The hand-harvested grapes were processed separately. After five days of maceration, fermentation took place in stainless steel tanks at 26-28°C for one week with twice daily pump overs. The wine then remained in stainless steel tanks for a further three to six months on lees before blending and bottling.

TASTING NOTES

This vibrant blend of Cabernet Franc, Tannat, Merlot, and Marselan is packed with aromas of sweet spice, dried herbs and hints of green pepper. Fresh and silky on the palate, flavours of soft black berries are balanced by gentle tannins. This is a very pleasant, food-friendly wine.