

Bodega Garzón Balasto,
`Balasto` 2020
Garzón, Maldonado, Uruguay

BODEGA
GARZÓN
URUGUAY



Grape Varieties **42% Tannat**
 38% Cabernet Franc
 19% Petit Verdot

Winemaker **Germán Bruzzone**

Closure **Natural Cork**

ABV **14%**

Residual Sugar **3g/L**

Acidity **5.4g/L**

Wine pH **3.58**

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. Grapes for Balasto are grown on soils made up of decomposed granite rock, which provides excellent drainage and minerality. This is the key to giving this iconic Uruguayan wine its complexity, energy and vibrancy.

VINTAGE

The 2020 vintage will be remembered as one of the best in recent years. The winter was mild and these temperatures continued into spring, allowing the grapes to flower on schedule. The summer months were warm which, combined with scarce rainfall, enabled the grapes to ripen perfectly, achieving optimal balance ahead of harvest.

VINIFICATION

The wine underwent fermentation in 80 hectolitre cement tanks before spending 20 months ageing in 25 and 50 hectolitre untoasted French oak barrels.

TASTING NOTES

On the nose this elegantly spiced wine displays fresh red and black fruits notes. In the mouth tannins are juicy and vibrant with energy and vitality associated to an excellent texture and long finish.

LIBERTY WINES