

Bodega Garzón Single Vineyard,
Single Vineyard Petit Verdot 2022
Garzón, Maldonado, Uruguay

BODEGA
GARZÓN
URUGUAY



Grape Varieties	100% Petit Verdot
Winemaker	Germán Bruzzone and Alberto Antonini
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	5.7g/L
Wine pH	3.69
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. The north-facing orientation of this particular single vineyard maximises sun exposure, guaranteeing perfectly ripe Petit Verdot grapes.

VINTAGE

The 2022 vintage saw a cold winter which ensured uniform budbreak. This was followed by a dry spring which required irrigation to be carried out to provide the vines with the water needed to develop healthy fruit. November presented some rainfall, and excellent soil drainage allowed any excess rainfall to be removed. The summer months were warm with clear days, and plenty of sun exposure which resulted in perfectly ripe healthy grapes.

VINIFICATION

The hand harvested grapes were macerated for five days before fermentation in 80 hectolitre concrete tanks. Fermentation lasted one week at temperatures between 26 and 28°C with twice daily pump overs. The wine was then aged on lees for 12-18 months in a mix of French oak barrels and 25 hectolitre casks. The oak was untoasted and fourth use.

TASTING NOTES

Intense violet-red in colour, the aromatic nose combines both red and black fruits (blueberry and cherry), hints of vanilla and black pepper spice. This is an elegant full-bodied wine, the fresh acidity and silky tannins framing the spicy ripe fruits and mineral notes.