



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 eleven miles from the Atlantic Ocean, the estate has more than 1,000 small vineyard blocks covering its hillside slopes that benefit from varying microclimates, different levels of humidity, and intense canopy management. These factors allow the vines to develop with maximum exposure to the sun providing rich, expressive fruit. The vineyards are surrounded by a lush forest, rocky soils, boulders, and palm trees.

VINTAGE

The 2022 vintage saw a winter with low temperatures which ensured an even budbreak for the vines. The spring was extremely dry and required irrigation to maintain vine health and regulate the growing cycle. November presented some rainfall and the natural drainage from the soils removed any excess water so the vines did not suffer. The summer saw many warm, clear days, which allowed the grapes to ripen perfectly.

VINIFICATION

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

TASTING NOTES

The blend is plush and juicy with predominantly red fruit aromas from the Tannat, tempered by the softness and character of Marselan, Petit Verdot and Cabernet Franc. The palate is well balanced, medium bodied, with layers of flavour and soft tannins. Red fruits are expressed both on the nose and palate, with subtle tannins and a smooth finish.

Grape Varieties	80% Tannat 12% Marselan 4% Petit Verdot 4% Cabernet Franc
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Winemaker	German Bruzzone
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.5g/L
Acidity	5.5g/L
Wine pH	3.67
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan