

Bodega Garzón Reserve,
Marselan 2022
Garzón, Maldonado, Uruguay

BODEGA
GARZÓN
URUGUAY



Grape Varieties	100% Marselan
Winemaker	Germán Bruzzone
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.9g/L
Acidity	5.2g/L
Wine pH	3.66
Bottle Sizes	75cl
Notes	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 2022 vintage saw a cold winter which ensured uniform budbreak, followed by a dry spring that required the use of the irrigation system to supply the plants with the water they needed to develop their normal cycle. November presented itself with some rainfall, however, the excellent natural soil drainage avoided any excess water. The 2022 summer was filled with warm, clear days and long hours of sun exposure, which allowed the clusters to continue ripen beautifully.

VINIFICATION

The hand harvested grapes were macerated for five days before fermentation in large 150 hectolitre cement tanks at 26-28°C for one week with twice daily pump overs. The wine was then aged on lees for 6-12 months in a combination of stainless-steel tanks, 50 hectolitre casks. The oak used was a mixture of untoasted and lightly-toasted wood.

TASTING NOTES

This wine is deep ruby red in colour, with powerful aromas of red fruits, eucalyptus and minerality notes on the nose. On the palate it is soft and smooth with ripe red fruits and a long mineral finish.