

Bodega Garzón Single Vineyard,  
**Single Vineyard Pinot Noir 2022**  
Garzón, Maldonado, Uruguay

BODEGA  
**GARZÓN**  
URUGUAY



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Germán Bruzzone</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>2.6g/L</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.55</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

### 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 Garzón 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 and granite boulders. The Pinot Noir clones planted in this vineyard block grow in a high mineral content soil which gives this wine its distinct character.

### 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 cement tanks, at 26-28°C for one week with twice daily pump overs. The wine was then aged on lees for 12-18 months in 25 hectolitre French oak barrels. The oak was untoasted and fourth use.

### TASTING NOTES

This wine is crimson red in colour. It is a bright, elegant and expressive wine with aromas of cherries and rose. On the palate, the intense red fruits subtly unfold, complemented by well-integrated tannins and fresh acidity. It is a complex with hints of mocha on the long, lingering finish.