

Bodega Garzón Petit Clos,  
`Block 212` Tannat 2022  
Garzón, Maldonado, Uruguay

BODEGA  
**GARZÓN**  
URUGUAY



Grape Varieties	<b>100% Tannat</b>
Winemaker	<b>Germán Bruzzone</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.3g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.67</b>
Notes	<b>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 18 kms 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

2022 began with a cold winter that ensured uniform budbreak, followed by a dry spring that required the use of irrigation to supply the vines with water necessary to develop as usual. There was some rainfall in November, however, the natural drainage of the soils reduced any risk from excess rainfall. The summer began with warm, clear days and extended sun exposure, which allowed the clusters to continue ripening. January ended with frequent and relatively heavy rains given the natural characteristics of the site, leading to fruit of exceptional quality.

## VINIFICATION

After harvest, the fermentation took place in 80 hectolitre cement tanks. The wine was then aged on its lees for 12 months in French oak barrels and casks before bottling.

## TASTING NOTES

Deep ruby in colour, there are aromas of plum and blackberry with subtle oak nuances. The wine is elegant on the palate, with polished tannins, a core of vibrant fruit and great concentration on the long finish.