

# BODEGA GARZÓN

URUGUAY

## Bodega Garzón Reserve, Tannat 2017

### 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

Average seasonal temperatures meant bud burst and fruit set occurred between September and December. However, strong spring winds meant work had to be undertaken in the vineyard to tie the shoots to their trellises to prevent damage. The hard work continued as rains between December and January threatened the vines and careful canopy management became necessary. Summer was dry and hot, and drip irrigation was necessary. The leaves were left untrimmed to serve as sun protection for the grapes. Late rains at the end of March brought forward the end of harvest. The wines from 2017 are characterised by elegant acidity and freshness.

### 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 second-use French 225 litre oak barrels and 25 hectolitre casks. The oak used was a mixture of untoasted and lightly-toasted wood.

### TASTING NOTES

Deep purple in colour, with aromas of plums and raspberries and just a hint of spice. On the palate, this is a full-bodied wine, with mature tannins complementing the dark juicy fruit and mineral notes. Striking and powerful.



### VINTAGE INFORMATION

<b>Vintage</b>	2017
<b>Region</b>	Garzón, Maldonado
<b>Grape Varieties</b>	100% Tannat
<b>Winemaker</b>	Germán Bruzzone and Alberto Antonini
<b>Features</b>	Sustainable, Vegan, Vegetarian
<b>Closure</b>	Natural Cork
<b>ABV</b>	14.5%
<b>Residual Sugar</b>	5g/L
<b>Acidity</b>	5.2g/L
<b>Wine pH</b>	3.75
<b>Bottle Sizes</b>	75cl