

BODEGA GARZÓN URUGUAY

BALASTO

2017



The ballast soil at Bodega Garzón is formed of decomposed granite, which has excellent drainage and minerality. It is ideal for providing the complexity, energy and vibrancy we wish to give to this iconic Uruguayan wine.

The aroma presents notes of fresh red and black fruit, with complex and elegant spices.

In the palate, the tannins are juicy and vibrant, with the energy and vitality associated with an excellent texture and a long finish.



TECHNICAL SHEET

VARIETAL	50% Tannat 40% Cabernet Franc 5% Merlot 5% Marselan
REGION	Garzón, Uruguay
ALCOHOL	14%
RESIDUAL SUGAR	2.3 g/L
ACIDITY (H2T)	5.5 g/L
PH	3.61
FERMENTATION	80 HL Cement Tanks

AGING	20 months in 25 & 50 HL untoasted French Oak Barrels
BOTTLING	Unfiltered, Mar 2019
OENOLOGICAL CONSULTANT	Alberto Antonini
WINEMAKER	Germán Bruzzone
VITICULTURIST	Eduardo Félix

Bodega Garzón is close to Punta del Este, La Barra, and Jose Ignacio - Uruguayan Paradise at its best with mesmerizing landscapes.

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.

