

BODEGA GARZÓN URUGUAY

BALASTO

2020



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.

With a lively and intense ruby color, it reveals red fruit and spice aromas, with notes of gunpowder and graphite. Its body expresses a historic vintage in Garzón, which represents our terroir in a remarkable way.

The palate is juicy and fresh with subtle minerality and a balsamic and ethereal finish.



TECHNICAL SHEET

VARIETAL	42% Tannat 39% Cabernet Franc 19% Petit Verdot
REGION	Garzón, Uruguay
ALCOHOL	14.5%
RESIDUAL SUGAR	3.0 g/L
ACIDITY (H2T)	5.4 g/L
PH	3.58
FERMENTATION	80 HL Cement Tanks

AGING	20 months in 25 & 50 HL untoasted French Oak Barrels
BOTTLING	Unfiltered, May 2022
OENOLOGICAL CONSULTANT	Alberto Antonini
WINEMAKER	Germán Bruzzone

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.

