BODEGA GARZON URUGUAY

GPS BLOCK #212



Petit Clos -

TANNAT 2022

BLOCK #212



This wine evokes the purity of our terroir. With a deep and vivid ruby color, it contains fresh and intense aromas, mainly fruity, of black plums and blackberries with an oak background that gently blends without predominating. On the palate its elegance and vitality provide freshness and tannins that are noticed but also gentle and polished. This wine offers a long finish, sweet and mineral, innovative with a strong presence of its terroir.

TECHNICAL SHEET

VARIETAL | 100% | Tannat | REGION | Garzón, Uruguay | ALCOHOL | 14.5 % | RESIDUAL SUGAR | 3.3 g/L | ACIDITY (H2T) | 5.3 g/L | PH | 3.67 | FERMENTATION | 80 HL AGING | 12 months on the lees in French oak barrels and casks

OENOLOGIAL 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, our estate has more than 1,000 small vineyard blocks covering its hillside slopes, which benefit from varying microclimates, different levels of humidity, and an 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 lush forests, rocky soils, granite boulders, and naturally occurring palm trees.



Cement Tanks