

BODEGA GARZÓN

URUGUAY

GPS BLOCK #212



-34.583349, -54.631331

Petit Clos

TANNAT 2023

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	AGING	12 months on the lees in French oak barrels and casks
REGION	Garzón, Uruguay	BOTTLING DATE	July 2025
ALCOHOL	14%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	2.7 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	5.2 g/L		
PH	3.66		
FERMENTATION	80 HL Cement Tanks		

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.

