

BODEGA GARZÓN URUGUAY

BALASTO

2022



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.

Deep purple color, it has a fresh and intense nose, with notes reminiscent of black fruit, spices, and graphite with a subtle balsamic touch. In the mouth, it is complex and mineral, with vibrant acidity and polished tannins, characteristics that reflect an authentic expression of the terroir of Garzón.



TECHNICAL SHEET

VARIETAL	45% Tannat 35% Petit Verdot 20% Cabernet Franc
REGION	Garzón, Uruguay
ALCOHOL	14%
RESIDUAL SUGAR	2.9 g/L
ACIDITY (H2T)	5.9 g/L
PH	3.63
FERMENTATION	80 HL Cement Tanks

AGING	20 months in 25 & 50 HL untoasted French Oak Barrels
BOTTLING	Unfiltered, June 2024
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.

