## BODEGA GARZON URUGUAY

The greatest wines of the world are produced where a grape varietal finds the ideal conditions to express itself in a natural and authentic way. At Bodega Garzón, we are guided by a philosophy to fully express our unique terroir with wines that are pure, have distinct tension, and a vitality that leads to delicious drinkability.

## Tannat varietal 2014

After a cooler and slightly more humid growing season, the Tannat grapes, the last on the estate to be handpicked, were sorted carefully in the winery before being gently crushed and fermented on the lees. After that, the juice was transferred to oak to age. We used less invasive oak to fully express our terroir: neutral French oak barrels and untoasted French oak casks (2.5K-5K liters.)

The 2014 Tannat has the classic flavors of a cooler year with a nice mix of red and black fruit along with white pepper and other spices. The mouth is rich, vibrant, and fresh with juicy and lively tannins. There is a beautifully balanced energy to the wine as the vineyards start to age.



## **TECHNICAL SHEET**

VARIETAL: 100% Tannat
REGION: Garzón, Uruguay
ALCOHOL: 14%

RESIDUAL SUGAR: 3.6 g/L
ACIDITY (H2T): 5.7 g/L
ph: 3.7

FERMENTATION: Concrete Vessel 150HL

AGING: Six months on the lees plus six months in French oak barrels and casks

BOTTLING DATE:
OENOLOGICAL
CONSULTANT:
WINEMAKER:
VITICULTURIST:

Alberto Antonini German Bruzzone Eduardo Felix

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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. The winery's design intent is innovation and sustainability.

