

BODEGA GARZÓN URUGUAY

The greatest wines in the world are found 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 with distinct character and vitality, which lead to delicious drinkability.

MARSELAN RESERVE 2017

Of a deep red color, the Marselan presents a powerful aroma which combines notes of red fruits, minerals, mint, and eucalyptus. It is smooth on the palate and has an intense and long finish. The final result is a wine which is distinguished by its expressive red fruits and high mineral content.

***Pairings:** This red wine is the ideal companion for roasted meats with Provençal vegetables or pork stews with potatoes and beans. Strong cheeses with intense aromas also make an excellent pairing.*

TECHNICAL SHEET

VARIETAL	100% Marselan	AGING	6 to 12 months on the lees in French oak barrels and casks
REGION	Garzón, Uruguay	BOTTLING DATE	April 2018
ALCOHOL	14.5%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	3.1 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	5.5 g/L	VITICULTURIST	Eduardo Félix
PH	3.7		
FERMENTATION	150 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 18km 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.

