

BODEGA GARZÓN 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 RESERVE 2015

A juicy, full-bodied wine. Rich purple in color with very fresh aromas reminiscent of red and black fruits such as plums and raspberries along with a delicate spicy nose. In the mouth, it is presented with a strong personality. Its mature tannins and minerality transform it into a wine with great soil identity.

Pairings: Roasted game meats are the ideal pairing for this Tannat. The most traditional combination is slowly cooked leg of lamb flavored with sage, mint, and garlic in olive oil. It is tasty with blue cheese and toasted walnuts as well.

TECHNICAL SHEET

VARIETAL | 100% Tannat

REGION | Garzón, Uruguay

ALCOHOL | 14.5%

RESIDUAL SUGAR | 4.5 g/L

ACIDITY (H2T) | 5.8 g/L

PH | 3.6

FERMENTATION | 150 HL
Cement Tanks

AGING | 6 to 12 months
on the lees
in French oak
barrels and casks

BOTTLING DATE | July 2016

OENOLOGIST
CONSULTANT | Alberto Antonini

WINEMAKER | Germán Bruzzone

VITICULTURIST | Eduardo Félix



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.

