

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.

TANNAT RESERVE 2016

A juicy, full-bodied wine. Rich purple in colour with very fresh aromas reminiscent of red and black fruits such as plums and raspberries, with a delicate spicy nose. In the mouth, it presents 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 flavoured with sage, mint, garlic and olive oil. It also pairs beautifully with blue cheese and toasted walnuts.

TECHNICAL SHEET

VARIETAL	100% Tannat	AGING	6 to 12 months on the lees in French oak barrels and casks
REGION	Garzón, Uruguay	BOTTLING DATE	August 2017
ALCOHOL	14.5%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	5.5 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	5.3 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 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.

