

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 2013

Tannat is Uruguay's signature grape which has been cultivated since ancient times. This varietal is very adaptable and flourishes in Garzón's soil, and produces wine with great character, elegance, power and weight, portraying very complex notes of red fruits like cherry, raspberry, black plums, tobacco, chocolate and fine spices like white pepper. It's well-structured with a full-bodied mouthfeel rounded off with juicy, soft, ripe tannins and a long, vibrant end.

TECHNICAL SHEET

VARIETAL:	100% Tannat
REGION:	Garzón, Uruguay
ALCOHOL:	14.5%
RESIDUAL SUGAR:	4 g/L
ACIDITY (H2T):	6.1 g/L
pH:	3.7
FERMENTATION:	Concrete Vessel 150HL
AGING:	12 - 18 months in untoasted French oak barrels and casks
BOTTLING DATE:	November 2015
OENOLOGICAL CONSULTANT:	Alberto Antonini
WINEMAKER:	German Bruzzone
VITICULTURIST:	Eduardo Felix

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.

