

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.

CABERNET FRANC RESERVE 2016

Of an intense purple colour with violet highlights, this noble varietal has mineral aromas of ripe peppers, spices and fruits of the forest, along with a subtle note of dark chocolate and smoke from barrel ageing. In the mouth, there are layers of soft tannins, combining prunes and ripe blackberries with the fresh notes of eucalyptus and mint, making it delightfully complex.

Pairings: This elegant red wine is a perfect companion for Mediterranean dishes such as roasted pork ribs on fennel and leeks, braised pork tenderloin baked with baby potatoes with rosemary, or pappardelle with wild mushrooms ragout.

TECHNICAL SHEET

VARIETAL	100% Cabernet Franc	AGING	6 to 12 months on the lees in French oak barrels and casks
REGION	Garzón, Uruguay	BOTTLING DATE	November 2017
ALCOHOL	14.5%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	4.4 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	5.0 g/L	VITICULTURIST	Eduardo Félix
PH	3.62		
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.

