

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.

ALBARIÑO RESERVA 2025

Our Albariño Reserva denotes a distinguished wine personality, with a nose of fruit and white flowers, citrus and mineral notes on the palate that are complemented by balanced acidity and an unctuous finish.

Pairings: Excellent pairings for this wine are cod with cockles, citrus prawn salad, or traditional grilled seafood with a warm mango salad and beans. It is delightfully well suited to Asian and Peruvian cuisine, ceviche, or a fresh tuna salad.

TECHNICAL SHEET

VARIETAL	100% Albariño	AGING	3 to 6 months on the lees
REGION	Garzón, Uruguay	BOTTLING DATE	June 2025
ALCOHOL	13%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	2.4 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	6.4 g/L		
PH	3.3		
FERMENTATION	Stainless Steel Tanks and 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.

