

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.

MARSELAN RESERVA 2024

Our Marselan Reserva is a juicy and concentrated wine with a smooth and persistent palate. Its notes of black fruits and wild blackberries make it a captivating red wine.

Pairings: This red wine is the ideal companion for roasted meats with Provençal vegetables or pork stews with potatoes and beans. Strong cheeses with intense aromas also make an excellent pairing.

TECHNICAL SHEET

VARIETAL	100% Marselan	AGING	6 to 12 months in 50 HL untoasted French oak casks
REGION	Garzón, Uruguay	BOTTLING DATE	Jan 2026
ALCOHOL	13%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	2.3 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	5.4 g/L		
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.

