

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 RESERVA 2024

Our Tannat Reserva is a wine of generous body and structured palate, characterized by its intense color, its nose of black fruits and mineral notes while a balanced acidity reinforces its elegance and voltage.

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 in 50 HL untoasted French oak casks
REGION	Garzón, Uruguay	BOTTLING DATE	Jan 2026
ALCOHOL	13%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	3.4 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	5.6 g/L		
PH	3.69		
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.

