

BODEGA GARZÓN URUGUAY

SINGLE VINEYARD TANNAT 2024

THIS VINEYARD IS COOLER THAN OTHER BLOCKS ON THE ESTATE, WITH STEEP SLOPES AND THIN SOILS, AND WITH EXCELLENT DRAINAGE DUE TO THE PREDOMINANCE OF BALLAST IN THE UPPER LAYERS.

This elegant yet powerful Tannat has aromas of red fruits such as cherries and strawberries, black plums, tobacco, and black chocolate, with a spicy background. It is juicy and fresh in the palate, and has a full-body with a lingering finish, perfectly balanced with a touch of oak.

TECHNICAL SHEET

VARIETAL	100% Tannat	AGING	12 to 18 months in 25 and 50 HL untoasted French oak casks
REGION	Garzón, Uruguay	BOTTLING DATE	Dec 2026
ALCOHOL	14%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	3,8 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	5,8 g/L		
PH	3,67		
FERMENTATION	80 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.

