

BODEGA GARZÓN URUGUAY

The greatest wines of the world are produced 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, have distinct tension, and a vitality that leads to delicious drinkability.

MARSELAN RESERVE 2015

Of a deep red color, the Marselan presents a powerful aroma that combines notes of red fruits, mineral, mint, and eucalyptus. Smooth on the palate coupled with an intense and long ending, it results in a wine distinguished by an expression of ripe red fruits with mineral.

Pairings: This red wine is the ideal companion for roasted meats with Provençal vegetables or pork stews with potatoes and beans. Strong cheeses of intense aroma are also perfect.

TECHNICAL SHEET

VARIETAL	100% Marselan	AGING	6 to 12 months on the lees in French oak barrels and casks
REGION	Garzón, Uruguay	BOTTLING DATE	July 2016
ALCOHOL	14.5%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	3.6 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	5.7 g/L	VITICULTURIST	Eduardo Félix
PH	3.65		
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, the estate has more than 1,000 small vineyard blocks covering its hillside slopes that benefit from varying microclimates, different levels of humidity, and 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 a lush forest, rocky soils, boulders, and palm trees.

