

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.

TANNAT RESERVE 2015

A juicy, full-bodied wine. Rich purple in color with very fresh aromas reminiscent of red and black fruits such as plums and raspberries along with a delicate spicy nose. In the mouth, it is presented with a strong personality. Its mature tannins and minerality transform it into a wine with great soil identity.

Pairings: Roasted game meats are the ideal pairing for this Tannat. The most traditional combination is slowly cooked leg of lamb flavored with sage, mint, and garlic in olive oil. It is tasty with blue cheese and toasted walnuts as well.

TECHNICAL SHEET

VARIETAL	100% Tannat	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	4.5 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	5.8 g/L	VITICULTURIST	Eduardo Félix
PH	3.6		
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.

