

Bodega Garzón Reserve,  
Albariño 2025  
Garzón, Maldonado, Uruguay

BODEGA  
GARZÓN  
URUGUAY



Grape Varieties	100% Albariño/Alvarinho
Winemaker	Germán Bruzzone
Closure	Screwcap
ABV	13%
Residual Sugar	2.4g/L
Acidity	6.4g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

### PRODUCER

Bodega Garzón is a family-owned winery in Maldonado on the Atlantic coast in southern Uruguay. They pioneered viticulture in this area over 10 years ago, and have since become the standard bearer for premium wines from Uruguay. In November 2018, their pioneering status was recognised by Wine Enthusiast with the 'New World Winery of the Year' award. The vineyards at Bodega Garzón are a patchwork quilt of 1,150 individual plots of around 0.2 hectares in size, each plot carefully chosen for a specific variety according to its soil and microclimate. The winery is specially designed to operate as sustainably as possible, and is the first winery outside North America to pursue LEED certification (Leadership in Energy and Environmental Design). Built on natural terraces, the winery uses cutting-edge technology and operates using a gravity system to ensure quality and energy efficiency at every stage of production.

### VINEYARDS

Located 11 miles from the Atlantic Ocean, the estate has more than 1,000 small vineyard blocks covering hillside slopes, which benefit from varying microclimates, different levels of humidity and very careful canopy management. Well-draining granitic soils and cooling Atlantic breezes allow the grapes to ripen steadily. The vineyards are surrounded by lush forests, palm trees, rocky soils and granite boulders.

### VINTAGE

The 2025 vintage was one of the most outstanding in the estate's history. Cool spring temperatures allowed for even bud burst and flowering, while summer delivered ideal conditions with stable weather and refreshing nighttime temperatures that encouraged slow, complete ripening. Precision irrigation maintained optimal water balance for each varietal throughout the growing cycle, and the absence of adverse weather at harvest allowed for clean, perfectly mature fruit.

### VINIFICATION

The hand-harvested grapes were carefully selected and fed into a press by gravity to undergo a gentle pressing. Fermentation took place in stainless steel tanks for two weeks at controlled temperatures to retain the variety's fresh primary aromas. The wine then spent a further three to six months on lees in stainless steel before being bottled.

### TASTING NOTES

This wine is pale yellow in colour with green reflections. On the nose, there are vibrant aromas of peach, lemon peel and honeysuckle. The palate is refreshing with crisp acidity and well-defined fruit.