

The Specifics

Wine Details

Wine Name:	Bodega Garzon Reserva Albarino
Vintage:	2024
Varietal(s):	100% Albarino
Appellation:	Maldonado
Country:	Uruguay
Alcohol:	13.0%
Production:	Stainless steel and cement tanks with 3 to 6 months spent on the lees



What Is It

Originally from the Iberian Peninsula, Albarino brings a noticeable botanical aroma, rich stone fruit flavors, bracing acidity, and even a bit of salinity. By nature, the grapes are tiny with thick skins but produce massive grape clusters, which makes the varietal harder to produce.

Harvested by hand, the Garzon Reserva Albarino offers bright peach, citrus, and mineral aromas. There is a sense of creaminess (thanks to be aged on the lees) with a long, refreshing finish thanks to the acidity. Pair this with seafood dishes such as grilled shrimp, fresh tuna salad, or Asian cuisine.

Random Bodega Garzon Reserva Albarino Fact: Over the last five years, only one wine from Uruguay has been listed in the Wine Spectator Top 100. It was the 2022 vintage of this wine.

Who Made It

Founded in 2016, Bodega Garzon is located a mere eleven miles from the Atlantic Ocean and at the same latitude as South Africa, Australia, and New Zealand. Situated atop some of the world's oldest granite soils, the entire estate holds a Silver LEED (Leadership in Energy and Environmental Design) certification. Winemaker German Bruzzone stresses minimal oak usage, encouraging the natural grape characteristics to express themselves. In 2018, they were named the New World Winery of the Year by Wine Enthusiast.

Doug's Deep Thoughts

There's no way around this, Albarino is beach wine. It grows best near the coast, it pairs best with seafood, it even has a sea-spray saltiness to it. The Bodega Garzon Reserva Albarino is an opportunity to try an extremely refreshing wine from an up-and-coming region. Don't look past this one just because it's from Uruguay. Their maritime climate is similar to that of Bordeaux. It's only a matter of time before Uruguayan Albarino (and Tannat) start getting the kind of international recognition that their Argentinian neighbors already get for their Malbec.