

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.

Albariño VARIETAL 2016

This Albariño portrays ripe aromas of white peaches, citrus fruits like grapefruit and tangerine, ripe apricot and also light floral notes of jasmine. It has a fresh, crisp and fruity mouthfeel with mineral notes, and is rounded off with balanced acidity, with good structure and a delicious mouth-watering finish.



TECHNICAL SHEET

VARIETAL:	100% Albariño
REGION:	Garzón, Uruguay
ALCOHOL:	14.5%
RESIDUAL SUGAR:	2.0 g/L
ACIDITY (H2T):	6.7 g/L
pH:	3.15
AGING:	Stainless Steel with six months on the lees
BOTTLING DATE:	July 2016
OENOLOGICAL CONSULTANT:	Alberto Antonini
WINEMAKER:	German Bruzzone
VITICULTURIST:	Eduardo Felix

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. The winery's design intent is innovation and sustainability.

