

# 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.

## Sauvignon Blanc VARIETAL 2015

2015 was characterized by sunshine and arid weather, a perfect combination that allowed the grapes additional hangtime and full flavor development. The Sauvignon Blanc grapes were handpicked from the estate, whole cluster gently pressed, and then fermented in stainless steel tanks to maintain the crisp fruit character and natural acidity.

The warmer growing season shifted the aromatics more toward passion fruit than the traditional grassy and herbal hints common in cooler vintages. The mouth is very refreshing with a well-balanced vibrancy, solid structure, and minerality attributed to the granite terroir.



### TECHNICAL SHEET

VARIETAL:	100% Sauvignon Blanc
REGION:	Garzón, Uruguay
ALCOHOL:	12.5%
RESIDUAL SUGAR:	2.0 g/L
ACIDITY (H2T):	7.0 g/L
pH:	3.05
AGING:	Stainless Steel with six months on the lees
BOTTLING DATE:	July 2015
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.

