

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 RESERVE 2016

Coming from carefully selected plots, this Sauvignon Blanc Reserve encompasses the most outstanding characteristics of Garzón's terroir. Elegant, fresh, mineral, are some attributes that define this great wine. Of greenish yellow color, in nose presents notes that remember white flowers, with great fruit intensity. In the mouth it is fresh and vibrant, emphasizing mineral and saline notes.

Pairings: This vibrant wine is ideal for seafood dishes, spicy food and several cheese, such as ricotta, brie, camembert, feta or goat cheese. It is an excellent appetizer and is ideal as a companion for Greek, Armenian or chicken caesar salad.

TECHNICAL SHEET

VARIETAL	100% Sauvignon Blanc	AGING	3 to 6 months on the lees in Stainless Steel Tanks
REGION	Garzón, Uruguay	BOTTLING DATE	August 2016
ALCOHOL	13%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	2 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	6.5 g/L	VITICULTURIST	Eduardo Félix
PH	3.1		
FERMENTATION	Traditional, with controlled temperature, in Stainless Steel 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.

