

BODEGA GARZÓN URUGUAY

SINGLE VINEYARD SAUVIGNON BLANC 2021

EXCEPTIONAL GRANITIC SOIL AND SOUTH EXPOSURE
WHERE CLUSTERS ARE FRESHENED BY THE SOFT
WINDS OF THE ATLANTIC OCEAN AND PROTECTED
FROM THE HIGH TEMPERATURES OF THE AFTERNOON,
ENHANCING THE TENSION AND TYPICITY OF OUR
SAUVIGNON BLANC.

The characteristics of this Sauvignon Blanc transform it into a top quality wine with great sophistication. Pale color and greenish highlights with fresh, saline and sharp citric aromas. In mouth it presents a refreshing acidity and minerality, a light body with great personality and a long and persistent finish.

TECHNICAL SHEET

VARIETAL	100% Sauvignon Blanc	AGING	8 month on the lees 100% in cement tanks
REGION	Garzón, Uruguay	BOTTLING DATE	Dec 2021
ALCOHOL	12,5%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	2,6 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	7,5 g/L		
PH	3,01		
FERMENTATION	80 HL Cement 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, our estate has more than 1,000 small vineyard blocks covering its hillside slopes, which benefit from varying microclimates, different levels of humidity, and an 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 lush forests, rocky soils, granite boulders, and naturally occurring palm trees.

