

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 RESERVE 2017

Pale yellow with greenish reflections, this Albariño is intense in the nose, with peach and citrus notes. There's a freshness and minerality mid-palate that is superb, with remarkable acidity and a round, crisp finish.

Pairings: Excellent pairings for this wine are cod with cockles, citrus prawn salad, or traditional grilled seafood with warm mango salad and beans.

It is delightfully well suited to Asian food, Peruvian ceviche, or a fresh tuna salad.

TECHNICAL SHEET

VARIETAL 100% Albariño	AGING 3 to 6 months on the lees in Stainless Steel Tanks
REGION Garzón, Uruguay	BOTTLING DATE May 2017
ALCOHOL 14%	OENOLOGICAL CONSULTANT Alberto Antonini
RESIDUAL SUGAR 2 g/L	WINEMAKER Germán Bruzzone
ACIDITY (H2T) 6.7 g/L	VITICULTURIST Eduardo Félix
PH 3.2	
FERMENTATION 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.

