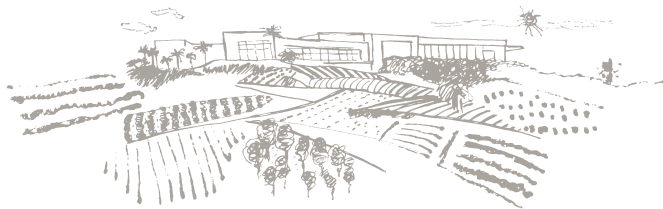


BODEGA GARZÓN URUGUAY

ALBARIÑO 2016 SINGLE VINEYARD



The uniqueness of this vineyard lies in its southern orientation, assuring shelter from intense sun and direct exposure from the ocean breeze. This heightens the vibrant minerality of the varietal.

Straw gold in colour, this Albariño surprises with a fresh and vibrant sensation in the nose of tropical fruits with subtle floral notes. In the mouth, it expresses a round and fresh body with a salty and mineral combination that make it a wine with a marked sense of terroir.



TECHNICAL SHEET

VARIETAL	100% Albariño	AGING	20% 3 to 6 months on the lees in French oak barrels
REGION	Garzón, Uruguay	BOTTLING DATE	80% in cement tanks
ALCOHOL	14.5%	OENOLOGICAL CONSULTANT	October 2016
RESIDUAL SUGAR	2 g/L	WINEMAKER	Alberto Antonini
ACIDITY (H2T)	6.5 g/L	VITICULTURIST	Germán Bruzzone
PH	3		Eduardo Félix
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, 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.

