

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.

VIOGNIER ESTATE 2017

The Estate tier is sourced 100% from our vineyards.



Our Viognier has a firm acidity with unparalleled aromatics of honeysuckle, green apple, and ripe pear. Flavors of dried apricot and white peach add to the lushness while the steely minerality refreshes. In the mouth, it is juicy with an unctuous quality making it elegant and the finish intense.

TECHNICAL SHEET

VARIETAL	100% Viognier
REGION	Garzón, Uruguay
ALCOHOL	13.5%
RESIDUAL SUGAR	2.9 g/L
ACIDITY (H2T)	5.8 g/L
PH	3.3
FERMENTATION	Traditional, with controlled temperature, in Stainless Steel Tanks
AGING	3 to 6 months on the lees in Stainless Steel Tanks
BOTTLING DATE	May 2017
OENOLOGICAL CONSULTANT	Alberto Antonini
WINEMAKER	Germán Bruzzone
VITICULTURIST	Eduardo Félix

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.

