

BODEGA GARZÓN URUGUAY

The greatest wines in the world are found 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 with distinct character and vitality, which lead to delicious drinkability.

VIOGNIER ESTATE 2018

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. Flavours of dried apricot and white peach add to its lushness, while the steely minerality adds a refreshing element. In the mouth, it is juicy with an unctuous quality, making it an elegant wine with an intense finish.

TECHNICAL SHEET

VARIETAL	100% Viognier
REGION	Garzón, Uruguay
ALCOHOL	14.5%
RESIDUAL SUGAR	2.2 g/L
ACIDITY (H2T)	5.8 g/L
PH	3.4
FERMENTATION	Traditional, with controlled temperature, in Stainless Steel Tanks
AGING	3 to 6 months on the lees in Stainless Steel Tanks
BOTTLING DATE	May 2018
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, 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.

