

BODEGA GARZÓN URUGUAY

ALBARIÑO 2018 SINGLE VINEYARD



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

Straw gold in colour, this Albariño is fresh and vibrant and presents tropical fruits with subtle floral notes in the nose. In the mouth, it expresses a round and fresh body, with saline and mineral rich undertones, which 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 80% in cement tanks
REGION	Garzón, Uruguay	BOTTLING DATE	Sep 2018
ALCOHOL	14.0%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	2.8 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	7.0 g/L	VITICULTURIST	Eduardo Félix
PH	3.3		
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.

