

BODEGA GARZÓN URUGUAY



LATE HARVEST

This late harvest is made from a careful selection of the most overripe bunches in the plant that develop Botrytis Cinera, which causes the “passerillage”, providing complexity and great refinement to this noble sweet wine.

Technical Sheet

VARIETAL	100% Petit Manseng
REGION	Garzón, Uruguay
ALCOHOL	17%
RESIDUAL SUGAR	200 g/L
ACIDITY (H2T)	5,2 g/L
PH	3,55
FERMENTATION	Stainless Steel Tanks
AGING	3 years on the lees in French oak barrels and casks
BOTTLING DATE	Feb 2018
OENOLOGICAL CONSULTANT	Alberto Antonini
WINEMAKER	Germán Bruzzone
VITICULTURIST	Eduardo Félix