

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.

ALBARIÑO RESERVE 2019

Pale yellow with greenish reflections, this Albariño is intense in the nose, with peach and citrus notes. The freshness and minerality mid-palate is superb, with remarkable acidity and a round, crisp finish.

Pairings: Excellent pairings for this wine are cod with cockles, citrus prawn salad, or traditional grilled seafood with a warm mango salad and beans. It is delightfully well suited to Asian and Peruvian cuisine, ceviche, or a fresh tuna salad.

TECHNICAL SHEET

VARIETAL 100% Albariño	AGING 3 to 6 months on the lees in Stainless Steel Tanks
REGION Garzón, Uruguay	
ALCOHOL 13.5%	
RESIDUAL SUGAR 3.0 g/L	BOTTLING DATE Jun 2019
ACIDITY (H2T) 6.9 g/L	OENOLOGICAL CONSULTANT Alberto Antonini
PH 3.35	WINEMAKER Germán Bruzzone
FERMENTATION Stainless Steel Tanks	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.

