

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.

SAUVIGNON BLANC RESERVE 2021

Coming from carefully selected plots, this Sauvignon Blanc Reserve encompasses the most outstanding characteristics of Garzón's terroir. Its elegance, freshness and marked minerality are just some of the characteristics which define this great wine. Of a greenish yellow color, the nose presents aromas of white flowers, with great fruit intensity. In the mouth it is fresh and vibrant, emphasizing its mineral rich and saline notes.

Pairings: This wine is ideal for consumption with seafood dishes, spicy food and several cheeses, such as ricotta, brie, camembert, feta and goat's cheese. It is an excellent appetizer and is ideal as a companion for Greek and Armenian cuisine, or a simple chicken caesar salad.

TECHNICAL SHEET

VARIETAL | 100% Sauvignon Blanc

REGION | Garzón, Uruguay

ALCOHOL | 12.5 %

RESIDUAL SUGAR | 2.7 g/L ACIDITY (H2T) | 7.4 g/L

PH | 3.1

FERMENTATION | Stainless Steel Tanks and Cement Tanks

AGING | 3 to 6 months on the lees

BOTTLING DATE | Jun 2021

OENOLOGICAL | 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 18km 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.

