

## SAUVIGNON BLANC 2021 SINGLE VINEYARD



Exceptional granitic soil and south exposure where clusters are freshened by the soft winds of the Atlantic Ocean and protected from the high temperatures of the afternoon, enhancing the tension and typicity of our Sauvignon Blanc.

The characteristics of this Sauvignon Blanc transform it into a top quality wine with great sophistication. Pale color and greenish highlights with fresh, saline and sharp citric aromas. In mouth it presents a refreshing acidity and minerality, a light body with great personality and a long and persistent finish.

## FICHA TÉCNICA

VARIETAL 100% Sauvignon Blanc

REGION Garzón, Uruguay

ALCOHOL 12.5%

RESIDUAL SUGAR | 2.6 g/L

ACIDITY (H2T) 7.5 q/L PH 3.01

FERMENTATION | 80 HL

Cement Tanks

AGING 8 month on the lees 100%

in cement tanks

BOTTLING DATE | Dec 2021 OENOLOGICAL Alberto Antonini

CONSULTANT

WINEMAKER Germán Bruzzone



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.

