

BODEGA GARZÓN URUGUAY

SAUVIGNON BLANC DE CORTE ESTATE 2023

A privileged terroir. Stony hills caressed by the breeze of the Atlantic Ocean, symbol of the future in lands of the past.



Bodega Garzón's Estate line is born from the art of winemaking, by transforming the grapes from our vineyards into unique and balanced wines. Located 18 km from the Atlantic Ocean, the winery uses sustainable practices and is Silver LEED certified on all its facilities.

Our Sauvignon Blanc is blended with other white varieties to create a wine with well-balanced acidity and freshness.

TECHNICAL SHEET

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| VARIETAL | 80% Sauvignon Blanc 20% Pinot Grigio |
| REGION | Garzón, Uruguay |
| ALCOHOL | 12.5 % |
| RESIDUAL SUGAR | 2.5 g/L |
| ACIDITY (H2T) | 6.8 g/L |
| PH | 3.15 |
| FERMENTATION | Traditional with, controlled temperature, in Stainless Steel Tanks |
| AGING | 3 months on the lees in Stainless Steel Tanks |
| BOTTLING DATE | Ago 2023 |
| OENOLOGICAL CONSULTANT | Alberto Antonini |
| WINEMAKER | Germán Bruzzone |

Bodega Garzón is close to Punta del Este, La Barra, and José 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.

