

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.

SAUVIGNON BLANC RESERVA 2023

Our Sauvignon Blanc Reserva is an elegant, dry wine with a long palate and mineral character. Its light herbal and citrus notes make it a fresh and delicate wine.

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 ceasar salad.

TECHNICAL SHEET

VARIETAL	100% Sauvignon Blanc	AGING	3 to 6 months on the lees
REGION	Garzón, Uruguay	BOTTLING DATE	Ago 2023
ALCOHOL	12.5%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	2.0 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	7.8 g/L		
PH	3.08		
FERMENTATION	Stainless Steel Tanks and Cement Tanks		



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.

