

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.

PINOT NOIR ROSÉ RESERVA 2024

Our Pinot Noir Rosé Reserva is a sophisticated fresh wine, with a soft palate and mineral character. Notes of red cherries and wild strawberries on the nose make it attractive and versatile.

Pairings: This fresh rosé wine is a perfect companion for Mediterranean food, tapas, sushi, salmon, and roasted fish. It is an ideal pairing for deserts with chocolate and cherry flavors. Enjoy it cold.

TECHNICAL SHEET

VARIETAL	100% Pinot Noir	AGING	3 to 6 months on the lees
REGION	Garzón, Uruguay	BOTTLING DATE	June 2025
ALCOHOL	13,5%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	1.9 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	6.5 g/L		
PH	3.28		
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.

