

BODEGA GARZÓN URUGUAY

VIOGNIER DE CORTE

ESTATE 2025

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 Viognier is blended with other white varieties to create a wine with intense aromas and a complex palate with well-balanced acidity.

TECHNICAL SHEET

VARIETAL	90% Viognier 10% Chardonnay
REGION	Garzón, Uruguay
ALCOHOL	12.5%
RESIDUAL SUGAR	2.1 g/L
ACIDITY (H2T)	6.5 g/L
PH	3.28
FERMENTATION	Traditional with, controlled temperature, in Stainless Steel Tanks
AGING	3 months on the lees in Stainless Steel Tanks
BOTTLING DATE	June 2025
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.

